Moreno Valley, California

Centennial Cookbook

1891-1991

A collection of historically good recipes

Centennial Cookbook 1891-1991

Moreno Valley, California

To: Loretta

with love from

sister Diana

2017

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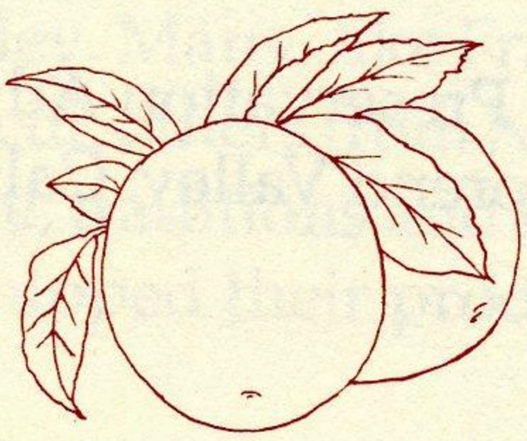
A Collection of Historically Good Recipes



A project of
The Moreno Valley Historical Society, Inc.
and
The Moreno Valley Cultural Preservation Advisory Board

Citrus label on the cover from the
Lorne L. Allmon Collection

Published with the financial assistance of
The Moreno Valley Historical Society

In 1987, the Cultural Preservation Advisory Board was established by City Ordinance 126 for the purpose of designating landmarks and protecting and enhancing the historical resources of the City of Moreno Valley. The nine member board is appointed by the City Council.

The Moreno Valley Historical Society, founded in October 1984, was incorporated as a non-profit organization on April 15, 1987. The motto of the Society is "Preserving the history of Moreno Valley and its people."

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City of Moreno Valley, California

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Foreword

The Moreno Valley Centennial Cookbook is published to help preserve a bit of our historical identity as the valley celebrates its 100th year of settlement.*

The citrus crate labels displayed in this cookbook are historical reminders of the citrus groves that have produced fruit in the Moreno Valley continuously over the past 100 years. However, the labels are only representatives of the many agricultural crops grown or produced here over the years. In fact it would be difficult to locate a recipe in this cookbook that does not include an ingredient once grown or produced in our valley.

Inspired by the slogan "California for Health and Oranges for Wealth", the first landowners left the cold northeast in 1891 and came to Moreno Valley. Many, like Frank Brown, our founder, came from Connecticut; others from New York and Wisconsin, bringing their culture, traditions and recipes with them. Many grew oranges and shipped their produce under various crate labels.

Thousands of labels were printed on paper and glued to wooden orange crates between 1880 and 1950. Due to shortages in manpower and lumber during the war years, wooden crates were replaced with cardboard boxes.

The beautiful groves in our valley with their sweet scent of orange blossoms are being replaced by houses now, and like the old crate label, the miles of groves will eventually be a thing of the past.

Collecting rare citrus labels is now a popular hobby among history buffs and art lovers. Cookbooks collected for pure pleasure are a product of our times that will preserve our traditions and culture for generations to come.

*The City of Moreno Valley was incorporated December 3, 1984. The towns of Moreno , Sunnymead and Edgemont have merged into one fine city.

In Appreciation

We wish to express our sincere appreciation and thanks to all those individuals who in any way contributed to the publication of this cookbook, including those who donated recipes and citrus labels or helped with the compiling, typing and proofreading.

Cookbook Committee

Bonnie Maynard, Chairperson, Cultural Preservation Advisory Board
Viola Hamner, Past Chairperson, Cultural Preservation Advisory Board
Past President, Moreno Valley Historical Society
Erna Sun, Member, Cultural Preservation Advisory Board
Board Member, Moreno Valley Historical Society
Mary Lou Fleshman, Member, Moreno Valley Historical Society
Thelma Robinson, Member, Moreno Valley Historical Society
Sharon Anthony, Member, Moreno Valley Historical Society
Pat Hale, typist

Historical notes and foreword by Viola F. Hamner

Citrus labels are from the collections of Lorne L. Allmon, Raymond Soper, Linda Faxon, Gordon McClelland and the Riverside City and County Public Library.

City of Moreno Valley

Proclamation

A PROCLAMATION OF THE CITY OF MORENO VALLEY RECOGNIZING 1991 AS MORENO VALLEY CENTENNIAL

WHEREAS, the Bear Valley and Alessandro Development Company, Inc., under the leadership of Frank E. Brown, purchased 21,391 acres of land in what is now Moreno Valley, and filed subdivision Map No. 1 on November 3, 1890; and

WHEREAS, the Bear Valley and Alessandro Development Company, Inc., sold their interests to the Bear Valley Irrigation Company, Inc. on December 30, 1890; and

WHEREAS, the Bear Valley Irrigation Company, Inc., organized the Alessandro Irrigation District in January 1891 to distribute water to subdivided parcels; and

WHEREAS, the Bear Valley Irrigation Company, Inc., recorded the townsite of Moreno on March 11, 1891; and

WHEREAS, the Moreno Post Office was established on February 19, 1891; and

WHEREAS, the first permanent commercial structures were built of brick on the four corners of Alessandro and Redlands Boulevards in 1891; and

WHEREAS, the first water transported through pipes, canals and tunnels from Big Bear Lake arrived in Moreno in April, 1891; and

WHEREAS, the Moreno School District was formed on May 16, 1891. The Moreno School was built and opened on September 12, 1891; and

WHEREAS, the Congregational Church of Moreno was built in 1891; and

NOW, THEREFORE, be it resolved, that the City Council of the City of Moreno Valley, on behalf of its citizens and staff, do hereby proclaim the year 1991 be observed as the Centennial Year of the development of Moreno Valley.

Denise V. Lanning, Mayor

Cynthia A. Crothers, Mayor Pro Tem

Patty A. Goodwin, Councilwoman

J. David Horspool, Councilman

Judith A. Nieburger, Councilwoman

This Cookbook Belongs to

_____

_____

MORENO VALLEY HISTORICAL SOCIETY

Established 1984

Moreno Valley, California

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The Eagle Brand citrus label features the Bald or American Eagle, national symbol of the United States. This is an example of an historical or patriotic label used by many companies.

Some fruit from Moreno Valley, shipped under the Eagle brand, was grown and packed by the Moreno Citrus Association and marketed through the Highgrove Fruit Exchange in nearby Riverside, California.

The Eagle brand label is very beautiful with bright yellow background and red lettering.

Appetizers, Pickles, Relishes

Label from the Raymond Soper Collection

Teriyaki Chicken Wings

3 lbs. chicken wings (tips cut off) or drumettes
1 bottle (8 oz.) Teriyaki sauce
1 c. brown sugar
1/4 tsp. garlic powder

Day before serving: Pour Teriyaki sauce over meat, marinate overnight. Drain off sauce, mix in brown sugar and garlic powder, and pour this mixture over chicken. Bake at 325 degrees for 1 hour.

Eileen Thompson

Beer Chicken Wings

2 cans beer
3 or 4 lbs. chicken wings without tips
1-1/2 c. water (may need additional 1/2 c.)
1 Tbsp. sugar
1/2 c. soy sauce
1 tsp. sesame seed oil
dash MSG (optional)
1/2 tsp. salt
1/4 tsp. pepper
1 bag (12.5 g.) Spice for Spiced Food (Product of Taiwan)
2 stalks green onion, chopped
3 slices of ginger

Pour beer into large pot. Add water, sugar, soy sauce, sesame oil, MSG, salt and pepper, "Spice for Spiced Food", green onions (tops also) and ginger. Bring to a hard boil. Add chicken wings as liquid is coming to a boil. Bring to a rolling boil. Reduce heat to medium and cook approximately 20 minutes, stirring occasionally. Do not cook more than 30 minutes.

Miao-Yu Chang Fleshman

Cheddar Cheese Crisps

3/4 c. margarine
10 oz. extra sharp Cheddar, grated
1-1/2 c. sifted flour
1/2 tsp. salt
1/8 to 1/4 tsp. cayenne
3 c. Rice Krispies

Cream together margarine and cheese until well blended. Add flour, salt, and cayenne. Blend well. Add cereal. Make small balls of teaspoon amounts of dough. Place on an ungreased cookie sheet and press down with a fork. Bake 10-12 minutes at 350 degrees. Makes about 100 crisps. Store in an airtight container. They will keep for 1-2 weeks this way.

Rachel Larson, PED-OH

"Plains Special" Cheese Ring

1 lb. grated sharp Cheddar cheese
1 c. mayonnaise
1 c. chopped nuts
1 small onion grated
black pepper to taste
dash of cayenne

Mix; mold with hands into desired shape (we mold into a ring); place in refrigerator until chilled. To serve, fill center with strawberry preserves. Can be served as a complement to a main meal or as an hor d'oeuvre with crackers.

Rosalynn Carter, Former First Lady

A Carter Family Favorite I am pleased to send you . . . with my best wishes.

Cheese Balls

2 (8 oz.) cream cheese, softened
1 (8 oz.) shredded cheese (Cracker Barrel)
1 Tbsp. finely chopped pimento
1 Tbsp. finely chopped green pepper
1 tsp. finely chopped onion
1 tsp. lemon juice
2 tsp. Worcestershire sauce
dash of salt and pepper
chopped pecans or walnuts

Mix all ingredients together except for nuts. Shape into 2 balls or logs. Wrap in foil and chill for 24 hours. Roll in nuts. Serve with crackers.

Debby Fresh

Holiday Cheese Ball

2 (8 oz.) cream cheese
6 slices American cheese
1/4 c. (or more) diced olives
1 pkg. dried beef, chopped
1 tsp. garlic salt

Work cheeses until mixed and soft. Chop dried beef into small pieces. Work all together well. Roll into ball. Roll in chopped nuts. Makes a nice size ball. Chill.

Essie Moore

I always make this for the holidays.

Zucchini Snack

2/3 c. Parmesan cheese
3 c. shredded zucchini
1 c. Bisquick
1 lg. onion, chopped
1/2 cube butter (use margarine), melted
4 eggs, beaten
1/2 tsp. Italian herbs
1/4 c. fresh parsley, chopped

Mix all ingredients together. Stir well. Place in a well greased 9x13" casserole. Bake at 350 degrees for 25-30 minutes or until top is lightly browned. Cut in bars and serve hot or cold.

Susan I. Hall, President, Our Lady of the Rosary Women's Club

Piquant Cocktail Meatballs

2 lbs. ground beef
1 c. packaged bread crumbs
1/3 c. dry parsley
2 eggs
2 Tbsp. soy sauce
1/4 tsp. pepper
1/2 tsp. salt
1/3 c. catsup
2 Tbsp. minced onions
1 lb. can Cranberry Sauce, jellied
1 (12 oz.) jar Chili Sauce
2 Tbsp. firm, dark brown sugar
1 Tbsp. bottled lemon juice

Heat oven to 350 degrees. Mix all ingredients together (except Cranberry, Chili Sauce, sugar and lemon juice). Form meat mixture into walnut size balls. Arrange in large pan. Heat Cranberry Sauce, Chili Sauce, sugar and lemon juice until melted. Pour over meatballs. Bake uncovered 30 minutes.

Judy Nieburger, Councilwoman, City of Moreno Valley

Everyone's favorite and easy to make.

Cocktail Meatballs

2 lb. ground meat
1/2 c. bread crumbs
1 egg
salt and pepper to taste
1 c. beer
1 c. thick chili sauce
1 c. brown sugar

Mix ground meat, bread crumbs, egg and seasonings. Shape into small meatballs. Brown lightly in small amount of olive oil or vegetable oil.

Combine beer, chili sauce and brown sugar in a sauce pan large enough to hold browned meatballs. Simmer sauce for 5 minutes, then add meatballs and simmer for 45 minutes. Can be made in advance and be frozen or refrigerated.

Vivian C. Marr, Director Certificated Personnel,
Moreno Valley Unified School District

This recipe is a family favorite and is always a hit at parties.

Sausage Balls

2 c. unsifted all-purpose flour
4 tsp. baking powder
1/4 c. solid vegetable shortening
12 oz. spicy bulk sausage
1 c. shredded sharp Cheddar cheese
2/3 c. milk
crushed hot peppers to your own taste

Preheat oven to 425 degrees. Sift together flour and baking powder. Cut in shortening until mixture resembles coarse meal. Mix in sausage and cheese until well combined. Pour in milk all at once; stir gently until mixture starts to pull away from sides of bowl. Add crushed hot peppers.

Turn mixture out onto lightly floured surface. Knead 12 times. Form into 36 balls. Place on baking sheet about 1-1/2" apart. Bake at 425 degrees for 15 minutes.

Cindy Miller

Great to serve at a Sunday Brunch.

Christmas Sausage

5 lb. ground beef
4 Tbsp. Curing Salt*
2-1/2 tsp. Liquid Smoke
1 tsp. garlic powder
2-1/2 tsp. coarse ground pepper
2-1/2 tsp. mustard seeds

Knead all ingredients together. Divide into 4 rolls. Wrap in aluminum foil. Prick foil. Store in refrigerator overnight. Put on rack over pan in oven. Bake 9 hours at 160 degrees or 4 hours at 225 degrëes. Store in refrigerator; slice thin to serve with crackers.

*Get Curing Salt at meat market.

Judy Nieburger, City of Moreno Valley Councilwoman

Red Cabbage Relish Tree

1 head red cabbage
1/2 cauliflower, cut in bite size pieces
1/2 box cherry tomatoes
1/4 lb. small firm mushrooms
1/2 cucumber, unpeeled, cut into chunks or sliced
1 small zucchini, cut into chunks or sliced

Dip:
1/3 c. sour cream or plain yogurt
1/3 c. mayonnaise
1 Tbsp. Beau Monde seasoning
1 Tbsp. dill seed

Tear off outer leaves of cabbage and cut off small piece from bottom so it will stand level on a platter. Wash and prepare a variety of the vegetables in bite size pieces, stick with toothpicks and place into cabbage in a colorful arrangement. (If hard to insert toothpicks, take a "cake doneness" tool to make a hole first.)

To make dip, mix the 4 ingredients together and serve with relish tree.

Betty Hazley, Secretary, Moreno Valley Art Association

Deviled Eggs

6 eggs, hard cooked
2 Tbsp. mayonnaise
1 Tbsp. vinegar
1/2 tsp. soy sauce
dash hot pepper sauce
1 Tbsp. prepared mustard
1/2 tsp. salt
dash pepper
1 tsp. grated onion
2 Tbsp. finely chopped grated green pepper

Cut eggs in halves lengthwise. Combine egg yolks with ingredients; mix well. Fill egg whites with mixture. Garnish with paprika and parsley.

Erna Sun, Cultural Preservation Advisory Board

Zesty Beef Dip

1 lb. ground beef
1/2 c. chopped onion
1 clove garlic, minced
1 (8 oz.) can tomato sauce
1/4 c. catsup
1 tsp. sugar
1/4 tsp. oregano
1 (8 oz.) pkg. cream cheese, softened
1/3 c. grated Parmesan cheese

Cook ground beef, onion and garlic in fry pan until beef is lightly browned and onion is tender but not brown. Drain off excess grease. Stir in tomato sauce, catsup, sugar and oregano. Cover; simmer gently for 10-15 minutes. Add cream cheese and Parmesan cheese, stirring until cream cheese has melted and is well blended into mixture. Serve warm with a variety of snack breads or crackers.

Susan I. Hall, President, Our Lady of the Rosary Women's Club

Spinach Dip

1 pkg. chopped frozen spinach
1 c. mayonnaise
1 c. sour cream
1 pkg. vegetable soup mix

Defrost spinach. Squeeze out all the water. Mix remaining ingredients and blend into spinach. The longer it sets the better.

Malisa Smith, Student, La Sierra College

Good with bread cubes or crackers.

Tuna Sensation Dip

1 (7 oz.) can tuna, drained
1 (8 oz.) pkg. cream cheese
1/2 c. sour cream
1 Tbsp. horseradish
1 tsp. Worcestershire sauce
2 Tbsp. minced onions
1 clove garlic, minced
1/2 tsp. salt and pepper

Mix tuna, softened cream cheese, sour cream, horseradish, Worcestershire sauce, onion, garlic, salt and pepper. Refrigerate for two to three hours. Allow to stand 30 minutes before serving. For a thicker dip, use less sour cream.

Margie Breitkreuz, Administrative Assistant, Moreno Valley USD

Great dip for crackers.

Nacho Dip

2 cans Fritos Bean Dip
1 (8 oz.) carton sour cream
1 c. (8 oz.) mayonnaise
1 pkg. taco seasoning mix
12 black olives, chopped
1 bunch green onions, chopped
2 c. shredded Cheddar cheese
2 c. shredded mozzarella cheese
3 tomatoes, chopped

In a large round platter (16" works well), layer all of the preceding ingredients in the order given. Makes enough dip for a large crowd. Cut in half for 8 to 10 people.

Hilary Bobrow

Abalone and Shrimp Dip

2 cans shrimp
2 fresh tomatoes
2 Tbsp. chopped cilantro
2 jalapeno chilies, chopped
1-1/2 c. catsup
juice from 1 lemon
2 cans chopped abalone
3 chopped green onions
2 Tbsp. Worcestershire sauce
2 Tbsp. salsa
avocado (optional, add just before serving)

Combine all ingredients. This is best if made the night before serving. Serve with Hi-Ho crackers.

Pat Lee

Brunshwieger Dip

1 c. liverwurst
1/4 c. creamed cottage cheese
1/2 c. salad dressing
2 Tbsp. pickle relish
1/2 tsp. fine onion chopped
1/2 tsp. Worcestershire sauce
salt and pepper to taste

Mix well, all together. Makes about 1-1/4 cups. If kept longer, moisten with more salad dressing if needed. This keeps several days.

Elizabeth Jenkins

Crab Dip

1 large can crab, flaked
1 envelope Knox unflavored gelatin
1 large pkg. cream cheese, softened
3/4 c. mayonnaise
1 tsp. grated onion
1 tsp. parsley
2 tsp. Worcestershire sauce
1 c. finely chopped celery
2 hard boiled eggs, grated
sliced black olives to taste
1 can mushroom soup

Drain juice from crab. Heat with gelatin. Add other ingredients. Heat soup. Mix all together and pour into a mold until set. After refrigeration, unmold and serve with various small crackers. (Wheat Thins are especially good.)

Susan I. Hall, President, Our Lady of the Rosary Women's Club

My Favorite Dip

1 (10 oz.) can Ro-tel Tomatoes and Chilies
1 lb. Velveeta
Optional ingredients:
ground beef, chopped black olives, beans, and/or diced ham

In crock pot or microwave casserole, melt cheese then add Ro-tel. Stir well. Add any optional ingredients you desire. Serve as dip or pour over chips.

Eileen Thompson

Florentine Dip

1 (10 oz.) pkg. frozen chopped spinach
1 c. mayonnaise
1 c. sour cream
3/4 c. finely chopped green onions
1/2 to 1 tsp. garlic salt
2-4 tsp. Beau Monde (bleu cheese)
1 tsp. Worcestershire sauce
1 firm round of sourdough bread

Thaw spinach and drain well. In a large bowl combine spinach and remaining ingredients. Mix thoroughly. Cover and chill for at least 4 hours (overnight is best to blend the flavors). For a smoother dip, run the chopped spinach through the food processor. To make a bowl out of the bread round, use a grapefruit knife and cut close to the edges and hollow out the loaf. Cut the excess into cubes and use them for dipping. Assorted crackers and vegetables are excellent for dipping. When ready to serve the dip, pour it into your sourdough bowl; surround it with crackers, bread cubes, and vegetables. Makes 3-1/2 cups.

Louise Heil, Moreno Valley Historical Society, Moreno Valley Garden Club

The first time I prepared this dip was for Alice Bradley and her parent's 50th wedding anniversary in 1990.

Ham Roll Ups

1 lb. sliced ham
1 lb. whipped Philadelphia cream cheese
2 bunches green onions

Make hor d'oeuvers by spreading cream cheese on ham, then add top part of green onion. Roll up tight. Wrap each in plastic wrap. Refrigerate overnight. Slice and serve on bed of lettuce.

Beverly Leonards, Moreno Valley Historical Society

Marinated Mushrooms

1/3 c. red wine vinegar
1/3 c. salad oil
1 small onion
1 tsp. salt
2 tsp. parsley flakes
1 tsp. prepared mustard
1 Tbsp. brown sugar
2 (6 oz.) cans mushroom crowns, drained

Combine all ingredients, except the mushrooms. Bring to a boil. Add the 2 cans of drained mushrooms. Simmer 5-6 minutes. Cool, then chill in covered bowl. Makes 2 cups. Can be made a day or more ahead.

Winnie Bell, Moreno Valley Historical Society

Quick Salsa

2 cans stewed tomatoes
1 medium chopped onion
1 small can diced Ortega Chilies
6 Tbsp. cider vinegar
6 Tbsp. salad oil
salt, pepper, garlic salt (to taste)
Tabasco (small amount to taste)
fresh cilantro, chopped (to taste)

Combine all ingredients, mix well. Keeps up to 3 weeks in refrigerator. May be frozen.

Bev Adams

Dried Beef-Pecan Spread

1 (8 oz.) pkg. cream cheese
2 Tbsp. milk
1/4 c. chopped green pepper
2 Tbsp. onion juice
1/2 tsp. garlic salt
1/4 tsp. pepper
1 jar sliced dried beef (2-1/2 oz.)
1/2 c. sour cream
1/2 c. chopped walnuts or pecans
1 Tbsp. butter

Soften cream cheese and blend well with milk. Stir in dried beef, green peppers, onion and seasoning. Fold in sour cream. Heat and crisp nuts in butter. Spoon mixture into a baking dish and sprinkle with nuts. Bake at 350 degrees for 20 minutes. Serve warm with Fritos, crackers or raw vegetables.

Centennial Cookbook Committee

Guacamole

3 large ripe avocadoes
1/3 c. lemon or lime juice
1 Tbsp. Hidden Valley Ranch Salad Dressing Mix

Blend well. Put into airtight plastic container. Keeps well 1 week in refrigerator or frozen in cubes for salads.

Frances Crawford, Member of
Historic Moreno Valley Congregational Church

Apple Pickle

2 gallon cucumber slices, 1/4"
2 c. powdered lime
4 c. white vinegar
1 Tbsp. alum
1 oz. red cake coloring
3 c. water
10 cinnamon sticks
12 c. sugar

Peel cucumbers, cut into 1/4" slices. Hollow out seed. Peel enough for 2 gallons. Add 2 cups lime, cover with water. Let stand 24 hours.

Wash well. Put pickles in pot with 1 cup vinegar, alum and red cake coloring. Cover with water. Boil 1 hour. Pour out liquid.

In the meantime, make syrup in another pot. Bring to a boil 3 cups vinegar, 3 cups water, cinnamon sticks and sugar. Pour over pickles hot. Let stand until next morning.

Pour syrup back in pot and bring to a boil. Pour back over pickles. Do this the next 5 mornings. On the last time, boil syrup and pack pickles in jars and pour hot syrup over. Put on lids.

Norma L. Perry, City of Moreno Valley,
Buildings and Safety Inspection Division

This recipe came from my family in North Carolina.

Ben's Bread and Butter Pickles

5 medium size cucumbers
1/3 c. salt
5 c. cold water*
3 medium onions
2 c. vinegar
1-2/3 c. sugar
1 tsp. celery seed
2 tsp. prepared mustard
1 tsp. ginger
1/4 tsp. turmeric
1/8 tsp. mace

Wash fresh green cucumbers. Cut off both ends, then cut into 1/4" crosswise slices. Put into enamelware or glass bowl. Sprinkle with the salt and add water. Cover and let stand in refrigerator for twenty-four hours. Turn into colander and let drain 10-15 minutes. Now put into preserving kettle, add peeled and thinly sliced onions. Mix sugar, mustard and spices together and then add vinegar. Pour mixture over pickles and heat to boiling. Simmer 3-4 minutes. Pack into hot sterilized jars. Makes 4 pints.

*Bottled water makes crisper pickles.

Ben Hamner, General Plan Advisory Committee

Ben has made his pickles many times and has kept this recipe secret until now.

Refrigerator Pickles

6 average cucumbers
1-1/2 c. sugar
1/2 c. chopped onion
1 c. white vinegar
1 tsp. salt
1 tsp. celery seed

Scrub cucumbers and slice; do not peel. In large container mix ingredients thoroughly. Add cucumber slices and mix. Make sure cucumbers are covered with liquid. If not, add more liquid with equal amounts of dry ingredients. Close container and place in refrigerator. Stir twice a day. Pickles will be ready in 3-4 days. Keep refrigerated.

Cindy Standfest

Vince's Dill Pickles

cucumbers
6 c. white vinegar
6 c. water
12 Tbsp. salt
4 Tbsp. mixed whole pickling spices
1 clove garlic
1 head dill
pinch of alum
slice of hot pepper

Soak cucumbers overnight in salt water. Bring vinegar, water, salt and spices to boil. Pack cucumbers in quart jars. Add the amount of garlic, dill, alum and pepper to EACH jar. Pour boiling brine over pickles and seal. Takes 3-4 months to age.

Jodi Sutton, Executive Director, Riverside Business Xchange

This was my late father's recipe and everyone loved his pickles!

Zucchini Bread and Butter Pickles

1 gal. thinly sliced zucchini (approx. 4 lbs.)
2 c. sliced onions
1 bunch celery (1-1/2 lbs.), sliced
1 qt. cider vinegar
3 c. sugar to each qt. of vinegar
1 tsp. turmeric
4 Tbsp. white mustard seed
1 tsp. celery seed

Make salt brine using 1/2 c. plain salt in 2 quarts water. Stir until salt is dissolved. Place zucchini and onion slices in separate glass or stainless steel bowls. Pour brine over slices to cover. Place plate over top of slices and weigh down. Add water to bowls if not sufficient brine to cover slices. Let soak two hours. Drain dry in colander. Combine 1 quart cider vinegar, sugar, turmeric, white mustard seed, and celery seed. Bring to a boil stirring to dissolve sugar. Add zucchini, celery and onion slices. Turn down heat and simmer until the celery is tender. Cook slowly. Seal in hot, sterile jars. Makes 5 pints.

Jewell Lewis

Naturally Delicious Cranberry Relish

1-1/4 c. honey
2 apples
1 lb. whole fresh cranberries (or thawed frozen)
1 tsp. ground cloves
1 tsp. ground cinnamon
1/2 tsp. powdered ginger
1/2 tsp. salt

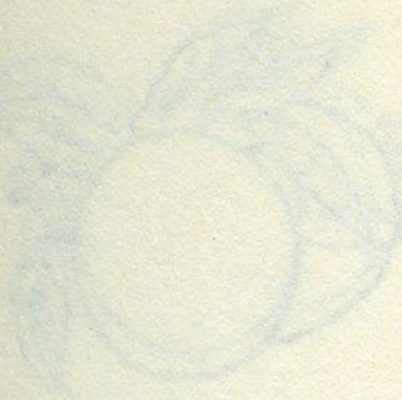
Measure honey into a three quart pot. Scrub apples and core (do not peel). Dice apples and add to honey. Wash berries in hot water and pick out stems and bad berries. Add to pot. Add remaining ingredients and cook over medium heat for about 10 minutes. Mash with a potato masher or slotted spoon and cook for five more minutes. Mix very well, then remove from heat. Store in glass jars in the refrigerator. Keeps well. Yields about 3 cups.

Patti Langille, Public Relations, Various Groups

Easily made a day ahead for holidays — beats the canned stuff!

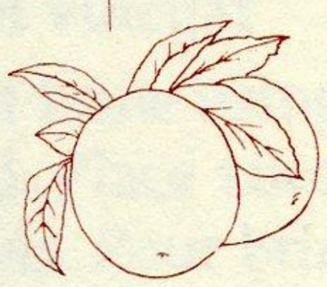
Raw Vegetable Dip

1 c. mayonnaise
1 c. catsup
1/3 c. lemon juice
1 Tbsp. dry mustard
2 Tbsp. horseradish
1 Tbsp. sugar
1/2 tsp. Worcestershire sauce
1/2 tsp. salt



This label with beautiful red roses, green leaves and brown lettering was used for oranges grown in Moreno Valley and packed by Paddock Company of Riverside, California.

Because another citrus label had been previously printed with a rose, the Paddock company was ordered by the courts to desist from using this label unless the word "rose" was deleted or blackened off. Hence, the large black block on the right side of the label.



Soups, Salads, Vegetables

Label from the Raymond Soper Collection

Bountiful Bean Soup

2 c. "Full of Beans" soup mix
2 qt. water
1 lb. ham, diced
1 bay leaf
1 (16 oz.) can stewed tomatoes, undrained and chopped
1 (8 oz.) jar Pace Picante Sauce (tomatoes and peppers)
2 large onions, chopped
2 cloves garlic, minced
1/2 tsp. salt

Wash beans and place in large pan. Cover and bring to a boil for two minutes. Remove from heat and let stand for one hour. Add remaining ingredients and cook slowly all day, stirring occasionally. Remove bay leaf before serving. Freezes well. Serves 8-10.

Mary Lee Lantz, PEO-OH

Smoked Ham and Lentil Soup

1/2 c. dry lentils
1-1/4 lb. smoked ham shank or ham bone
1 c. sliced carrots
1 c. chopped onion
1/4 c. barley
1 large leek, chopped
1 tsp. thyme leaves
3 medium strips lemon peel
2 bays leaves
8 c. water

Sort lentils. Rinse well; drain. In 5 quart dutch oven, combine all soup ingredients. Bring to a boil. Reduce heat, cover and simmer for 1 hour or until lentils are tender but not mushy and meat pulls away from bone. Remove and discard bay leaves and lemon peel. Remove ham shank; cool. Remove meat from bone, cut into bite size pieces. Add meat to soup. Cook until thoroughly heated, stirring occasionally. Makes 6 (1-1/2 cup) servings.

Marian A. Courtney

Peanut Butter and Tomato Soup

1-1/2 c. tomato juice
1/2 c. peanut butter
1 tsp. salt
1 tsp. paprika
2-1/2 c. boiling water

Add tomato juice gradually to peanut butter. When smooth, add the seasonings and water. Simmer for 10 minutes.

Mildred Jones

Split Pea Soup

1 c. raw split peas
2 qt. water
1/2 tsp. salt
dash of cayenne
1/4 tsp. black pepper
1/4 tsp. basil
2 bay leaves (optional)
1 large carrot, peeled and grated
1 small onion, finely chopped
2 c. diced ham
1/4 tsp. dry thyme

Boil all ingredients except thyme vigorously for 20 minutes with pot uncovered. Then cover and simmer about 1 hour or until all vegetables are soft enough to blend. Remove bay leaves and blend small quantities in blender or use electric mixer. Reheat in a clean saucepan, add the thyme and simmer for an additional 20 minutes. Serve with croutons.

Sharon Anthony, Moreno Valley Garden Club

A good warmer-upper on cold, rainy days.

Pumpkin Soup

1 large onion, diced
2 Tbsp. butter or margarine
2 (10-3/4 oz.) cans chicken broth
1/8 tsp. pepper
3/4 tsp. cinnamon
1/4 tsp. nutmeg
1 can (1 lb.) pumpkin
1 c. light cream or evaporated milk

Saute onion in butter, add 1 can broth, bring to boil and simmer 10 minutes. Add remaining broth and spices and simmer 10 minutes longer. Add pumpkin and when hot, add cream. Heat just through. Serve with cinnamon toast or raisin toast. This is a meal in itself! Serves 2 to 4 people.

Pat Hogan, Secretary, Hartig Properties

This is a French tradition.

Cabbage-Vegetable Soup

3/4 lb. pork stew meat or 2 medium pork chops
3 slices onion, chopped
1 stalk celery, sliced
1 medium carrot, sliced
1 small tomato, chopped
1 medium potato, diced
2 Tbsp. frozen sweet peas
1 tsp. soy sauce
sprinkle of Italian seasoning
salt and pepper to taste
1 small head cabbage
1 Tbsp. vinegar

Put stew meat or pork chops in at least 2 quarts of water. Bring to boil and skim fat, or drain off water and replace with fresh water. After 10 minutes of boiling, add all other ingredients except cabbage and simmer for 1 hour. While stew is simmering, slice cabbage into 1" pieces, cut across once or twice. Put into separate pot of boiling water. Add vinegar and boil for 15 minutes. Drain and rinse in cold water. Put into stew pot; add more water if necessary. Simmer another 10 minutes. Garnish with a pinch of parsley flakes or sprigs of fresh parsley.

Stella T. LaCava

Corn Chowder

1 lb. sliced bacon
1 small onion, diced
2 c. cooked cubed potatoes
2 cans cream style corn
salt and pepper to taste

Cut bacon in small pieces and fry with onion on low heat. Do not fry bacon crisp. Pour off half of grease. Add potatoes and corn; mix. Pour in greased casserole dish. Bake at 300 degrees for 30 minutes.

Pat Hogan, Hartig Properties, Secretary

Easy and good.

Cream of Fresh Broccoli Soup

1 small onion, chopped
1 Tbsp. oil
3 c. water
2 c. milk
3 chicken bouillon cubes
3/4 lb. new potatoes, peeled and cut into 1" chunks
1-1/2 lb. broccoli

In a 4-5 quart saucepan on medium heat, stir onion in the oil until lightly brown, about 10 minutes. Add water, milk, bouillon and potatoes. Bring to boil over high heat, cover and simmer until potatoes are almost tender when pierced, about 10 minutes. Peel broccoli stems and slice into 1/8" pieces. Add stems and broccoli flowerets to broth. Simmer until vegetables are tender, about 15 minutes. Scoop 1/2 of vegetables into a blender container and whirl with enough broth to make smooth puree. Set aside and puree remaining vegetables. Return mix to saucepan and heat. Make 6 servings.

All can be microwaved: onions, 3 minutes; liquid and potatoes, 5 minutes; vegetables, 5 minutes. Blend together and serve.

Marie Cutrone, Moreno Valley Allied Art Association

Cucumber Soup

2 potatoes, diced
3 c. chicken broth (can be made with 3 c. water and 3 tsp. chicken seasoning)
1/2 stick margarine
2 large cucumbers, pared (cut lengthwise, seeds scooped out, sliced thinly)
1 onion, chopped
salt to taste

Cook potatoes in broth until very soft. Saute cucumbers and onion in margarine, 5 minutes. Add potatoes and broth, bring to a boil, then simmer 5 minutes. Cool. Put through blender. Chill 4 hours. To serve, garnish with cucumber slices and chopped dill. You can freeze it. In winter, serve with cream, dash of nutmeg and croutons.

Marjorie Dorchuck

Easy Cream of Broccoli Soup

1 (10 oz.) pkg. frozen chopped broccoli
1 can cream of Chicken soup
2 c. half and half
2 tsp. granulated chicken bouillon
1/4 tsp. onion powder

Cook broccoli per directions on package. Do not add salt. Mix chicken soup in undrained broccoli. Add half and half and heat but do not boil. Add bouillon and onion powder. Serves 4.

Viola Hamner

Slow Cook Vegetable-Bean Soup

1 lb. (2-1/2 c.) dry navy beans
8 c. water
1-1/2 lb. ham hocks or ham scraps
2 medium potatoes (2 c.), peeled and cubed
2 medium carrots (1 c.), chopped
2 stalks celery (1 c.), sliced
1 medium onion (1/2 c.), chopped
3/4 tsp. dried thyme, crushed
1/2 tsp. salt
1/2 tsp. pepper
several dashes bottled hot pepper sauce

Rinse beans and put in water in slow cook crock pot. Soak overnight, do not drain. If using ham hocks, boil in some of the liquid from the beans. When tender, remove bones and skin, and skim off fat. Place meat and liquid back in crock pot and add remaining ingredients. Cook on low heat for 8 to 10 hours, or on high for 5 to 6 hours, or until vegetables are tender.

Sharon Anthony, Master Gardener

Pistachio Salad

1 pkg. pistachio pudding mix
1 (#2) can crushed pineapple, drained
1 (12 oz.) carton Cool Whip
1 pkg. miniature marshmallows
1 c. chopped walnuts and pecans

Prepare pudding mix according to package instructions, using pineapple juice as part of the liquid. Add remaining ingredients and chill.

Effie Potter, Moreno Valley Historical Society

Under the Sea Salad

2 c. water
1 (3 oz.) orange jello
1 (3 oz.) cream cheese
1/2 lb. miniature marshmallows
1 c. mayonnaise
1 c. whipping cream, whipped
1 small can crushed pineapple
Second layer:
2 c. water
1 (3 oz.) pkg. lime jello

Heat 2 cups water to boiling. Reduce heat and add orange jello, cream cheese and marshmallows. Cook, stirring until cream cheese and marshmallows are melted. Cool mixture. Add mayonnaise, whipped cream and pineapple. Pour into 9x13" glass casserole and chill until firm. For the second layer, mix the lime jello with the boiling water and stir to dissolve. Immediately pour over the chilled, firm orange mixture. Chill until all jello is firm.

Ruth Nelson, Wesleyan Methodist Church

Wheat Salad

1-1/2 c. whole wheat
8 oz. cream cheese
2 small pkg. instant vanilla pudding
3 Tbsp. lemon juice
juice from 15 oz. can crushed pineapple
large Cool Whip

Soak wheat 8 hours. Cook 2 hours with lots of water. Drain. Mix cream cheese, vanilla pudding, lemon juice and pineapple juice with mixer. Stir in pineapple and fold in Cool Whip. Add wheat and stir to mix. Chill for several hours before serving.

Debbie Grzeskowiak, Secretary, Moreno Valley City Council

Heavenly Salad

1 can Eagle Brand milk
1/3 c. fresh lemon juice
1 large can crushed pineapple, drained
1 can cherry or strawberry pie filling
1 cup chopped nuts
1 large Cool Whip

Mix all ingredients as listed. Chill overnight in refrigerator.

Sara Anderson, Personnel Assistant,
Moreno Valley Unified School District

Grandma Shaw's Fruit Salad Dressing

1 c. pineapple juice
juice of 1 lemon
1 large egg
butter the size of a walnut
pinch of salt
1 pt. whipping cream, whipped

To make dressing, combine all ingredients except the whipping cream in a saucepan. Cook over medium heat until it begins to thicken. Pour into a pint fruit jar and store in the refrigerator until ready to use. To use, add 3-4 tablespoons of dressing to the whipped cream and pour over fruit salad. Dressing can also be used, mixed with a little milk, over plain lettuce.

Lillian Shaw Kendall, Treasurer, Moreno Valley Historical Society

This recipe, given to me by my grandmother, is over 100 years old. I still use it.

Lime Jello Salad

1 pkg. (3 oz.) lime jello
1 c. boiling water
1/4 c. sugar
1/2 c. cold water
1 can (5-1/2 oz.) crushed pineapple, drained
1 c. cream, whipped and sweetened
1 c. chopped nuts
1 c. miniature marshmallows
1 c. seedless grapes

Combine jello and boiling water and stir until completely dissolved. Add sugar, cold water and pineapple. Mix well and refrigerate until set completely. Whip slightly with egg beater until broken up. Fold in remaining ingredients and chill.

Shirley Glidewell

Lime Jello Salad That Men Seem To Like

1 pkg. lime jello
1/3 c. sugar
3/4 c. hot water
1 c. crushed pineapple
1/2 lb. cottage cheese
1/2 pt. whipping cream, whipped
3/4 c. salted cashews, cut up

Dissolve jello and sugar in hot water. Let cool to consistency of egg whites. Add next two ingredients, then fold in cream; add cashews. Place in refrigerator to set. Can be doubled.

Lillian Kendall, Treasurer, Moreno Valley Historical Society

Tropical Sea Salad

1 (6 oz.) pkg. lime gelatin
2 c. hot water
2 c. cold liquid (add drained pineapple juice to cold water)
1/2 pt. (8 oz.) sour cream
1 can (8 oz.) crushed pineapple, drained
1 oz. walnuts, chopped

Dissolve gelatin in hot water; add pineapple juice and cold water. Let cool. Chill until partially congealed. Whip partially congealed gelatin until light and fluffy. Combine sour cream and nuts. Fold into whipped gelatin. Chill until firm. If desired, top with Cool Whip before serving.

Mrs. Murriel L. Smithurst

Molded Cranberry Salad and Topping

Salad:
1 (6 oz.) pkg. raspberry jello
1-1/4 c. boiling water
1 (#2) can whole cranberry sauce
1 (#2) can crushed pineapple with juice
2/3 c. port or Concord grape wine
1 c. chopped walnuts or pecans
Topping:
1 (8 oz.) pkg. cream cheese
1 c. sour cream

To make salad, dissolve jello in boiling water. Add cranberry sauce, breaking it up with a spoon. Add the crushed pineapple and juice, then the wine and nuts. Chill until set.

For the topping, soften the cream cheese at room temperature. Mix with the sour cream and spread over molded salad. Serves 10.

Dorothy Kelley, Edgemont Women's Club

The Edgemont Women's Club was organized in 1928. The first meetings were held in member's homes, then in an old bunkhouse. In 1953 the women purchased the cafeteria building of the old Midland School on Alessandro Boulevard and moved it to its present location at 21640 Cottonwood Ave. It is now owned and maintained by the Edgemont Community Services District who lease it now to the Edgemont Women's Club for $1 a year.

Pear and Lime Jello Salad

1 (3 oz.) pkg. lime jello
1 large can pears, drained
1-2/3 c. pear juice
1 (8 oz.) cream cheese, softened
1 pkg. Dream Whip, whipped

Mash pears and set aside. Heat 1-2/3 cups of pear juice. (Add water if necessary.) Mix jello with hot pear juice. Cool. Whip Dream Whip per instructions and combine with softened cream cheese. Add cooled jello and then mashed pears. (Small marshmallows may be added.) Refrigerate.

Thelma Robinson, Moreno Valley Garden Club

Pineapple and Cheese Salad

1 Tbsp. (1 envelope) unflavored gelatin
1/4 c. cold water
3/4 c. sugar
1/2 c. pineapple syrup
1 c. crushed pineapple
1 c. grated American Cheese
1 c. heavy cream, whipped

Soften gelatin in cold water, dissolve sugar in pineapple syrup over low heat; add gelatin, stir until dissolved. Chill until partially set; add pineapple and cheese; fold in whipped cream. Turn into 1 quart mold and chill until firm. May be frozen. Makes 6-8 servings.

Naomi Stephens

Pineapple Banana Salad

1 can (1 lb.) crushed pineapple
1 large pkg. lemon jello
1/2 pkg. small marshmallows
3 bananas, sliced thin
1/2 c. sugar
2 Tbsp. flour
1 egg, well beaten
1 small carton whipping cream

Drain pineapple well, reserving juice. Set juice aside for topping. Make jello as directed on package. When thickened but not set, add crushed pineapple, marshmallows and bananas. Let set until firm. To make topping, mix the reserved pineapple juice (1 cup), sugar, flour and egg in a saucepan. Cook over low heat, stirring constantly, until thickened. Let mixture cool. Whip cream and fold into the dressing. Spread evenly over the jello and let set for several hours.

Helen Hoyt

7-Up Salad

3 (3 oz.) pkg. lemon jello
3 c. boiling water
3 c. chilled 7-Up
1 small can crushed pineapple, drained (reserve juice)
1 c. miniature marshmallows
1 can mandarin oranges, drained
4 bananas, sliced
Topping:
1/2 c. sugar
1 Tbsp. butter
2 Tbsp. flour
1 egg, beaten
1 c. pineapple juice
1-1/2 c. Cool Whip

In bowl mix jello and boiling water; stir until dissolved. Add 7-Up. Stir in bananas, oranges, pineapple and marshmallows. Pour into 9x13" glass dish. Refrigerate to set.

Topping: Combine first 5 ingredients and cook to a custard consistency and cool. Stir in 1-1/2 cups Cool Whip. Spread on jello and serve.

Cindy Standfest

Florence's Pretty Orange Jello

1 (3 oz.) pkg. orange jello
1 pt. cottage cheese (low cal., not creamed)
1 large can crushed pineapple, slightly drained
1 can mandarin oranges, drained
1 (8 oz.) carton Cool Whip

Mix jello and cottage cheese. Add crushed pineapple and mandarin oranges. Gently fold in Cool Whip. Refrigerate. Can be made several hours ahead. Serve in a glass bowl. Serves 8.

Florence Sleeper

Summer Salad

2 (8 oz.) Cool Whip
1 can cherry pie filling
1 large can crushed pineapple, drained
1 can Eagle Brand Dessert Milk
1 small can Mandarin oranges, drained
3 c. miniature marshmallows
1 c. chopped walnuts

Mix well and refrigerate 2 hours.

Barbara Gebbart, Realtor

Strawberry Jello Mold

2 large pkg. strawberry jello
2 c. boiling water
4 (10 oz.) boxes of frozen sliced strawberries, thawed
2 cans (1 lb., 4 oz.) crushed pineapple, drained
6 medium bananas, mashed
2 c. coarsely chopped walnuts
1 pt. sour cream

In large bowl combine jello with 2 cups boiling water. Stir until jello dissolves. Fold in all at once: strawberries with juice, bananas, walnuts and pineapple.

Pour 1/2 jello mixture in mold and chill. Spread sour cream and carefully spoon remaining jello over sour cream. Chill to set completely.

Unmold with lettuce leaves to decorate platter. Makes two molds and one 9x9" pan; can be halved.

Sandy Steele, wife of Stan Steele, Chairman Planning Commission

Barbara's Cranberry Freeze

1 pkg. fresh cranberries
1 c. sugar
1 pkg. mini marshmallows
1 can crushed pineapple
1 pt. whipping cream, whipped or Cool Whip

At least 3 days ahead of serving, grind cranberries, add sugar; let set overnight. Add pineapple and marshmallows; let set overnight. Fold in whipped cream or Cool Whip; freeze.

Eileen Thompson

Bring on the turkey; this is a delicious holiday accompaniment.

Easy Cranberry Salad

1 lb. raw cranberries (ground in food processor or meat grinder)
1 large pkg. miniature marshmallows
1 (16 oz.) can crushed pineapple, drained
1 c. sugar
1 c. whipped cream

Mix all ingredients together and chill about two hours in refrigerator and serve. Chill overnight.

Coleen Powell
Joyce Fleshman

Frozen Cranberry Salad

1 (16 oz.) can whole cranberry sauce
1 (8 oz.) can crushed pineapple, drained
1 (8 oz.) carton commercial sour cream
1/2 c. chopped pecans

Combine first four ingredients. Mix well. Spoon mixture into 12 paper lined muffin cups. Freeze overnight. Remove from muffin pan, peel off paper liners and serve immediately on lettuce lined plates.

Ruth Nelson

A great hit at the Wesleyan Christmas luncheon.

Cranberry Salad

3 envelopes unflavored gelatin
1 c. water
1 c. orange juice
1 c. pineapple juice
1-1/2 c. sugar
4 c. cranberries, ground
1 orange, ground (skin and pulp)
1/2 c. crushed pineapple
1/2 c. chopped celery
1/2 c. chopped pecans

Sprinkle gelatin on water and let stand 5 minutes. Combine orange juice and pineapple juice (which has been drained from the crushed pineapple) and sugar. Heat the liquid until sugar is dissolved. Add gelatin (be sure the gelatin is well dissolved in the warm liquid). Grind cranberries, orange and nuts. Add cranberries, orange, celery, pineapple and nuts to cooled liquid. Turn into a utility dish or a mold and allow to congeal in the refrigerator. Serves 15-16.

Ann M. Miller

Easy to make with a food processor and it is a nice side dish on a hot day.

Cranberry Raspberry Jello

1 pkg. cherry jello
3/4 c. hot water
1 can cranberries, whole or jelly
1 (8 oz.) can crushed pineapple
3/4 pt. sour cream
1 pkg. raspberry jello
3/4 c. hot water
1 pkg. frozen raspberries or strawberries

Mix jello with hot water. Stir in heated cranberries. Cool all to room temperature. Add crushed pineapple, drained. Refrigerate until set firmly.

Spread sour cream over mixture. Refrigerate overnight.

Mix raspberry jello with hot water. Stir in raspberries or strawberries partially thawed. Spread over sour cream. Refrigerate.

Mary Day, Wesleyan Methodist Church

Cranberry Jello

2 large pkg. black cherry jello (sugar free or regular)
6 c. water
1 pkg. frozen cranberries, ground
5 Granny Smith or Macintosh apples, peeled and grated
2 (#303) cans good quality crushed pineapple

Prepare jello. Use 6 cups of water for jello instead of eight called for on package. Keep cranberries frozen and grind them up while frozen. Use good quality crushed pineapple as it may easily become stringy. Combine all ingredients together and put immediately in jello and refrigerate until set.

Bob Smith, Moreno Valley Lions Club

Can be used in place of jam or jelly. For a diabetic person, this is good with sugar free diabetic jello, and the crushed pineapple may be drained, thereby reducing the sugar.

Flying Farmer Chicken Salad

5 c. cooked chicken, cubed
2 Tbsp. salad oil
2 Tbsp. orange juice
2 Tbsp. vinegar
1 tsp. salt
3 c. cooked rice
1-1/2 c. sliced celery
1-1/2 c. small green grapes
1 c. pineapple chunks, drained (canned)
1 c. mandarin oranges, drained (canned)
1 c. toasted slivered almonds
1-1/2 c. mayonnaise

Combine first five ingredients. Let stand while preparing remaining salad ingredients or refrigerate overnight. Before serving, gently toss together with remaining ingredients. Makes 12 servings.

Dorothy Kelley, Director, Box Springs Mutual Water Co.

Chicken Curry Pasta Salad

Salad:
1 small apple, cored and diced
2 tsp. lemon juice
20 green seedless grapes, halved
1 c. sliced or diced celery
6 oz. diced cooked chicken
1 c. cooked spiral rainbow pasta

Dressing:
3 Tbsp. sour cream
1 Tbsp. rice vinegar
1 tsp. vanilla extract
sugar substitute to taste
1/4 tsp. curry powder
1/8 tsp. ginger and salt

Combine salad ingredients in a salad bowl. In a small bowl, combine dressing ingredients, mix well. Add dressing to salad. Toss gently. Chill before serving. Makes two servings.

Irene Kendall, Edgemont Women's Club

Corned Beef Salad

1 large pkg. lemon jello
2-1/2 c. hot water
1 c. Miracle Whip (no substitutes)
1 can corned beef, crumbled
2 hard boiled eggs, chopped
2-1/2 c. celery, chopped fine
2 tsp. onion, chopped fine

Dissolve jello in hot water. Let cool, then beat in Miracle Whip with a rotary beater. Add remaining ingredients and place in mold or 8x12" pan. Refrigerate. Recipe may be doubled.

Dorothy Kelley, Treasurer, Moreno Valley Old Settler's Association

Chicken-Pasta Salad

1 cut-up fryer
2 c. water
1 small onion, sliced
3 celery tops, approximately
1 tsp. salt
1/4 tsp. pepper
2 c. cooked spiral pasta
1 c. canned green beans
1 (6 oz.) jar marinated artichoke hearts, chopped (reserve liquid)
1/4 c. sliced black olives
green onions, chopped, to taste (optional)
Dressing:
artichoke liquid
1/2 c. mayonnaise
1/4 c. white vinegar

Boil fryer with onion, celery tops, salt and pepper until tender. Remove from bones and cut up. Refrigerate. Add the remaining ingredients. Use dressing mix listed below blending well. Refrigerate until ready to serve. Mix dressing ingredients together and pour over salad.

Mary Jo Smitherman, Moreno Valley Historical Society

Honeydew Ham Salad

2 c. uncooked spiral macaroni
2 c. cubed cooked ham
1 c. sliced celery
1/3 c. diced red onion
3/4 c. mayonnaise or salad dressing
1/4 c. lime juice
2 Tbsp. honey
1 Tbsp. chopped fresh cilantro or 1/4 tsp. cilantro leaves
1 medium honeydew melon, cut into 6 wedges, seeded, rind removed

Cook macaroni to desired doneness as directed on package. Drain; rinse with cold water. In large bowl, combine macaroni, ham, celery and onion. In small bowl combine mayonnaise, lime juice, honey and cilantro. Blend well. Spoon over macaroni-ham mixture; toss gently and thoroughly chill. Serve over melon wedges. Garnish with fresh cilantro and lime peel if desired. Makes 6 servings.

Marian A. Courtney

Cool and Complete Salad

1 (12 oz.) pkg. pasta, your choice
1 lb. medium size frozen shrimp
1 (12 oz.) pkg. frozen broccoli, carrots and cauliflower
1 (7 oz.) can pickled beets, drained
3 hard boiled eggs, grated
1 medium red onion, sliced
8 oz. Cheddar cheese, cubed
1 c. Italian salad dressing

Cook pasta as directed on package and refrigerate; cook shrimp and refrigerate. Cook vegetables 1 minute less than package directions and refrigerate. Toss all ingredients together, leaving pasta and eggs until last. Serve on a bed of lettuce and garnish with grated eggs.

Rosalie Stewart, Student

Tuna Salad Polynesian

8 oz. can pineapple chunks, drained
1 ea. (6-1/2 oz.) can tuna, drained, water packed and flaked
1/4 c. slice celery
1 small banana, sliced
1/3 c. mayonnaise or salad dressing
1/4 to 1/2 tsp. curry powder
lettuce leaves
1/4 c. macadamia nuts or peanuts, chopped

In medium bowl, combine pineapple, tuna, celery, banana, mayonnaise and curry powder. Toss lightly. Cover and refrigerate. To serve, place lettuce on three individual serving plates, mound 1/3 of tuna mixture on each lettuce leaf. Arrange fresh fruit and melon wedges around the tuna mixture. Sprinkle with chopped nuts.

Marian A. Courtney

24 Hour Cabbage Slaw with Dressing

Slaw:
1 head cabbage, shredded
1 (7 oz.) jar pimento, cut in thin strips
1 medium onion chopped or sliced thin
1 green pepper chopped or sliced thin

Dressing:
1 c. white vinegar
1/2 c. vegetable oil
3/4 c. sugar
1 tsp. salt
1/8 tsp. pepper
1 Tbsp. mustard or celery seed
1 tsp. prepared mustard

Slaw: Combine cabbage ingredients and set aside.

Dressing: Combine dressing ingredients and heat to boiling. Let dressing cool, then pour over cabbage mixture. Toss, cover and chill 24 hours. Serve with a slotted spoon.

Dot Barton, United Methodist Church Choir

Cole Slaw and Dressing

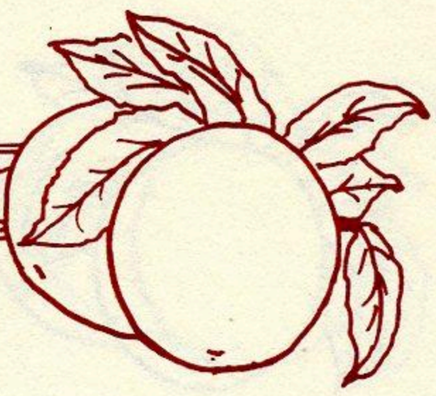
6 c. shredded cabbage
1 c. chopped green onions (tops and all)

Dressing:
2 c. mayonnaise
2 Tbsp. and a "pinch" of vinegar
2 Tbsp. and a "pinch" of sugar
1/2 tsp. celery seed

Combine cabbage and green onions. Let sit 4 hours or overnight. Combine mayonnaise, vinegar, sugar and celery seed. Let this dressing sit overnight. Next day add dressing to cabbage and green onions. Serve.

Wilma Heidrich, Moreno Valley Historical Society

MORENO VALLEY HISTORICAL SOCIETY
Established 1984



Chinese Cabbage Salad

1/2 c. sesame seeds
1 bag slivered almonds
2 Tbsp. butter
1/2 c. olive oil, maybe more
1/3 c. vinegar (red wine or rice)
1/2 c. sugar
1 head of cabbage, shred but do not use food processor
3 bunches green onions (top part only)
1 pkg. top ramen noodles, uncooked and broken up
salt and pepper to taste
1 can french fried onions, (optional)

Brown sesame seeds and almonds in butter; set aside. In separate bowl, mix olive oil, vinegar and sugar; set aside. In large bowl put cabbage, almond mixture, green onions, vinegar mixture, ramen noodles. Stir well, salt and pepper to taste. Refrigerate until nice and cold.

Charlotte Sandlin Hayter

Crunchy Pea Salad

1 (10. oz.) pkg. petite frozen peas
1 c. diced celery
1/4 c. diced green onion (including tops)
1 c. salted cashews, chopped
1/4 c. crisply fried bacon bits
1 c. sour cream
1/4 c. bottled Italian Salad Dressing

Defrost frozen peas. Fry enough bacon to make about 1/4 cup of crisp bacon bits. Combine all ingredients. Chill. Serve on lettuce leaves.

Ardith Younglove

This salad has been a favorite of our family for many years.

Historical Note: Wife of County Supervisor Norton Younglove, who will begin his sixth term on January 1, 1991. All of Moreno Valley is in his district.

Gourmet Layered Salad

1 head lettuce, broken
1 bell pepper, chopped
1 onion, chopped
4 boiled eggs, sliced
8 slices of bacon, crumbled
1 pkg. frozen green peas, defrosted
1 c. mayonnaise
1 Tbsp. sugar
2 c. grated sharp Cheddar cheese

Layer 1/2 lettuce, pepper, onion, eggs, bacon and peas. Repeat layers. Mix mayonnaise and sugar. Spread on top of salad. Top with cheese. Cover and refrigerate at least one hour before serving.

Judith F. Pannucci,
Cultural Preservation Advisory Board of Moreno Valley

This recipe was acquired through the Gourmet Club from Beaumont, Texas.

Layered Vegetable Salad

1 pkg. Hidden Valley Ranch Dressing
2 c. mayonnaise
1 c. sour cream
spinach and/or lettuce, torn into bite size pieces
6-8 carrots, grated
1 (10 oz.) pkg. frozen peas, thawed
6 hard boiled eggs, sliced
sliced olives
croutons or Chinese noodles
10-12 slices bacon, cooked and crumbled

Mix salad dressing, mayonnaise and sour cream; set aside. Make layers as follows, seasoning each with a little salt and sugar, if desired: spinach and/or lettuce, grated carrots, peas, sliced eggs, olives, croutons or Chinese noodles. Spread dressing mixture on top just before serving. Sprinkle with bacon. May be made up to 24 hours before serving.

Pat Arachi, Arachi Montessori Children's Home

Yummy!

Layered Salad

1 head lettuce, shredded
1 c. celery, chopped
1 bunch green onions, sliced
1 pkg. frozen peas, thawed
1 can water chestnuts
2 c. mayonnaise (room temperature)
2 tsp. sugar
1 tsp. seasoned salt
1/4 tsp. garlic powder
1/2 c. Parmesan cheese
3 eggs, boiled

Layer first five ingredients in glass casserole. Dot with mayonnaise and spread evenly over salad. Mix seasonings and cheese and sprinkle over mayonnaise. Slice boiled eggs and place on top. Cover and refrigerate overnight. Garnish with bacon bits or chopped tomatoes just before serving, if desired.

Thelma Robinson, Edgemont Women's Club

Keeps very well and is a favorite make-ahead dish.

Good Vegetable Salad

15 oz. frozen chopped broccoli
15. oz. frozen peas
1 head cauliflower, chopped
1 c. celery, chopped
1 bunch green onions, chopped
1 bottle Caesar dressing (can use mayonnaise, if desired)

Mix all ingredients together and chill. Can be made ahead.

Irene Kendall, Edgemont Women's Club

Artichoke Salad

1-1/2 c. cooked rice
4 green onions, diced
1/2 green pepper, diced
1 (6 oz.) jar marinated artichoke hearts, cut up
1/2 c. mayonnaise
1 tsp. or less curry powder
8 stuffed olives, sliced

Mix all ingredients and chill.

Thelma Robinson, Edgemont Women's Club
Margaret Goodman, Edgemont Women's Club

Cauliflower Salad

1 large head cauliflower, broken in bits
1-1/2 c. chopped celery
1 small can chopped olives
3/4 c. chopped onion
4 slices bacon, cooked and crumbled
1/2 tsp. salt
lemon pepper (optional)
1 c. mayonnaise

Mix all ingredients together. Toss with mayonnaise. Chill.

Mary Lou Holt, Teacher, Sunnymead School

Green Pea Salad

2 (10 oz.) pkg. frozen peas
1/2 lb. bacon
1/2 c. chopped green onions
1/2 c. sour cream
1/2 c. chopped cashews
salt and pepper to taste
garlic salt (optional)

Thaw peas and bring to room temperature. Cook and crumble bacon. Mix all ingredients together. Return to refrigerator to chill and let seasonings blend. Serves 8.

Augusta Hamburg, Bucks and Does, Sunnymead Ranch

Joseph's Salad

1 box frozen mixed vegetables, cooked as directed and drained
1/2 c. celery, chopped
1/2 c. onion, chopped
1/2 c. green pepper, chopped
some pimento, optional

Sauce:
1/3 c. white vinegar, add water to make 1/2 c.
3/4 c. sugar
2 Tbsp. flour
2 Tbsp. salad mustard

Mix sauce ingredients together and cook until thick. Cool. Pour over vegetables. Refrigerate.

Agnes Wilson, Moreno Valley Garden Club

Mandarin Salad

Dressing:
1/2 tsp. salt
dash pepper
2 Tbsp. sugar
1/4 c. salad oil
dash red pepper sauce
1 Tbsp. snipped parsley
Salad:
1/4 c. sliced almonds
1 Tbsp. plus 1 tsp. sugar
1/4 head lettuce
1/4 head romaine
1 c. chopped celery
2 green onions (with tops), thinly sliced
1 (11 oz.) can mandarin orange segments, well drained

Shake dressing ingredients in tightly covered jar; refrigerate. Cook almonds and 1 tablespoon plus 1 teaspoon sugar over low heat, stirring constantly until sugar is melted and almonds are coated. Cool on foil or waxed paper, break apart. Tear lettuce and romaine into bite size pieces; add celery and sliced onions. Five minutes before serving add dressing and orange segments to salad. Toss until greens are well coated. Sprinkle on almonds.

Janet Lewis

Mom's Potato Salad with Cooked Dressing

5 or 6 medium potatoes, boiled with skins
1 large onion, diced
Dressing:
1/2 c. flour, sifted
1/2 c. sugar
2 tsp. salt
2 tsp. dry mustard
1 c. water
3/4 c. vinegar
1-1/2 tsp. celery seed
1 tsp. French's mustard
2 eggs
1 Tbsp. butter or margarine

Peel boiled potatoes and cut into small pieces. Add diced onion. Mix first 4 ingredients and blend in water and vinegar. Cook over low heat until thickened. Add celery seed and boil one minute. Pour one half the dressing in a bowl and stir in the salad mustard and the two whole eggs. Add this to the other half and bring to boil again. Boil 1 minute. Add butter or margarine. Pour over potatoes and onions and stir.

Jane Higgs, Genealogical Society of Riverside

A family favorite for three generations. No get together would be complete without Mom's potato salad.

Elbow Macaroni Salad

2 c. elbow macaroni
1 c. creamed cottage cheese
1 cucumber, thinly sliced
8 radishes, thinly sliced
1 c. celery, diced
3 Tbsp. low calorie Italian salad dressing
1 Tbsp onion, chopped
1 tsp. salt
1/2 tsp. dry mustard
lettuce

Prepare macaroni according to package directions for salad use. Drain. Combine macaroni with remaining ingredients except lettuce. Chill. Serve salad in bowl lined with lettuce leaves. 4 servings, approximately 264 calories each.

Alecia Chavez, Moreno Valley City Clerk

Tuna Shell Salad

2 c. small shell pasta, cooked
2 c. tuna in water, flaked
1 c. chopped celery
1 c. chopped green pepper
1 c. cooked peas
1/4 c. chopped green onion

Dressing:
1-1/2 c. mayonnaise
1/2 c. sour cream
salt and pepper to taste
1 Tbsp. mustard
1 tsp. dill weed

Mix together and stir in dressing.

Rachel Larson, President, P.E.O.-OH

Beverly's Homemade Salad Dressing

1 c. salad oil
1/2 c. wine vinegar
3 Tbsp. sugar
1 Tbsp. Worcestershire sauce
2 cloves garlic, minced
1/2 c. catsup
salt and pepper to taste

Put all ingredients in clean jar; shake well. Refrigerate after making. Shake well before use. This recipe may be doubled.

Beverly Jacobson

Poppy Seed Dressing

1-1/2 c. sugar
2 tsp. dry mustard
2 tsp. salt
2/3 c. vinegar
3 Tbsp. onion juice
2 c. oil (NEVER olive oil)
3 Tbsp. poppy seed

Mix sugar, mustard, salt and vinegar. Add onion juice; mix thoroughly. Add oil slowly, beating constantly and continue beating until thick (a blender is good for this). Blend in the poppy seed for a few more minutes. Excellent dressing for your favorite spinach salad.

Cindy Standfest

Fried Rice

2 c. cooked rice
1/4 lb. bacon
2 eggs
1 onion, chopped
1/4 green pepper, chopped
2 stalks celery, chopped or sliced thin
2 carrots, sliced thin
1/4 c. soy sauce

Cook rice and store in refrigerator overnight. Fry bacon crisp and remove from skillet. Scramble eggs in bacon grease and remove. Saute onions until they are transparent and remove from skillet. Fry celery and remove, and then the carrots. Mix all the cooked ingredients together, including rice, and pour soy sauce over it. (Chicken or shrimp may be substituted for the bacon.)

Loretta Funge

Spanish Rice

1 Tbsp. oil
1/2 c. long grain rice
2 cans of water
1 can tomato sauce
1/4 c. onion, chopped
2 chicken bouillon cubes
dash of salt
dash of garlic salt

Heat oil in saucepan along with rice until brown. Add tomato sauce, 2 cans water, 1/4 cup onion (chopped in large chunks), bouillon cubes, dash of salt and dash of garlic salt. Stir. Reduce heat, cover, cook for 20 minutes without uncovering. Remove from heat, let stand in saucepan until ready to serve. Uncover and stir.

Carol Fortier, Business Services,
Moreno Valley Unified School District

Green Rice Casserole

1 pkg. frozen broccoli
1/2 c. chopped onion
1/2 c. chopped celery
1 can sliced water chestnuts
1-1/3 c. minute rice
1 can mushroom soup
1 small jar cheese whiz
3/4 c. margarine

Grease baking dish. Toss together broccoli, onion, celery, water chestnuts and rice. Combine mushroom soup, cheese whiz and margarine in a saucepan and cook on low until mixture is well combined and margarine is melted. Pour cheese mixture over vegetables and rice and mix well. Bake covered for 40 minutes at 350 degrees. Serves 8.

Patti Maline
Myrtle Swegles

Russian Style Potatoes

4 medium potatoes
1 small onion, minced
salt and pepper
boiling water
2 Tbsp. butter
3 Tbsp. sour cream

Pare potatoes and cut into cubes. Place in a saucepan. Add onion, salt and pepper. Cover with water and simmer until tender. Drain. Add butter and sour cream and cover. Shake pan gently. Let stand a few minutes before serving. Serves 4.

Melisa de Albuquerque, Retired

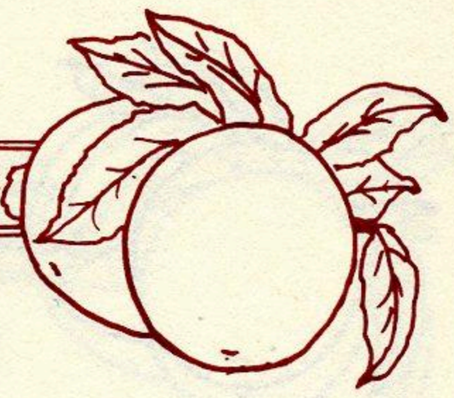
This is a very old recipe.

Potato Delight Casserole

2 sticks butter
2 lb. pkg. hash brown potatoes
1 medium onion, chopped
16 oz. sour cream
1 can cream of chicken soup
1/4 soup can milk
2 c. cracker crumbs
2 c. grated Cheddar cheese

Melt 1-1/2 sticks of butter in casserole pan. Add the hash brown potatoes that have been thawed. Chop onion and sprinkle over potatoes. Mix together sour cream with cream of chicken soup and milk. Pour over potatoes. Melt 1/2 stick of butter and mix with cracker crumbs. Sprinkle over the cheese. Bake for 30 minutes in a 350 degree oven.

Christine Smith, Moreno Valley Women's Club



Creamy Double "D" Au Gratin Potatoes

1/2 c. chopped onions
1 (10 oz.) can cream of mushroom soup
1 (3 oz.) pkg. cream cheese, cubed
4 c. frozen hash brown potatoes
1/3 c. shredded Cheddar cheese

Preheat oven to 400 degrees. In saucepan cook onion in a little oil until tender. Stir in soup and cream cheese cubes. Cook and stir until smooth and hot. In greased casserole, layer potatoes and cream sauce, ending with sauce. Cover and bake 45 minutes. Remove from oven and sprinkle with cheese. Serves 4-5.

Viola Hamner, Centennial Cookbook Chairperson

Double "D" was a Davis Bros. Brand for their #1 potatoes. Thousands of acres of white rose potatoes were grown in Moreno Valley. They were packed and shipped from the Davis Bros. Packing Co. on old Hwy. 395 (I-215).

Sweet Potato Croquettes

5 medium sweet potatoes
2 Tbsp. sugar
2 Tbsp. butter or margarine
1 tsp. lemon juice
6 marshmallows
2 slightly beaten egg whites
2 c. crushed corn flakes

Bake potatoes, peel and mash. Season with sugar, butter and lemon juice. Shape potatoes around marshmallows. Chill one hour. Dip in egg whites, roll in corn flakes, and fry in hot oil, 375 degrees, until golden brown. Drain on absorbent paper and serve at once.

Peggy B. Daniell

Asparagus Casserole

1 can asparagus
1/4 box of soda crackers
1/2 c. grated cheese
2 hard boiled eggs
1/4 c. pimentos
salt, pepper, butter
1 can mushroom soup

In a casserole dish, spread layer of asparagus, layer of crackers, layer of cheese, layer of sliced eggs and layer of pimento, alternating until all is used. Sprinkle with salt, pepper and butter. Pour can of mushroom soup over mixture and bake in 350 degrees approximately 20 to 30 minutes.

Peggy B. Daniell

Broccoli Supreme

2 pkg. frozen broccoli
1 Tbsp. onion flakes
1 can cream of mushroom soup
1/2 c. mayonnaise
2 eggs slightly beaten
1 c. Velveeta cheese, grated

Partially cook the broccoli according to directions on the package. Drain. Arrange in a casserole dish. Mix the rest of the ingredients with 1/2 cup cheese and pour over broccoli. Sprinkle with the balance of the cheese. Bake at 325 degrees for 30 minutes.

Ruth Martin

Calico Baked Bean Casserole

1/2 lb. ground chuck (optional)
1/2 lb. bacon, diced
1 large onion, diced
1 green pepper, diced
1 tsp. salt
1 tsp. dry mustard
3/4 c. brown sugar
1/2 c. catsup
2 tsp. vinegar
1 (30 oz.) can pork and beans
1 (15 oz.) can garbanzo beans
1 (15 oz.) can kidney beans

Rinse garbanzo and kidney beans under cold water and drain. Saute onion and pepper in small amount of oil. Cook bacon until crisp; brown meat and drain. Add dry ingredients with sugar, catsup and vinegar; warm.

Combine beans, meat, onion, pepper and sauce. Toss well to coat. bake at 350 degrees for 40 minutes in 3 quart casserole.

Deanna Ott

For added flavor, do a day ahead and reheat. Great for potlucks.

Copper Pennies

2 lb. sliced carrots
1 chopped bell pepper
1/2 c. diced celery
2 medium sliced onions
1 tsp. mustard
1 can tomato soup
1 c. sugar
3/4 c. vinegar
1/3 c. salad oil
1 tsp. Worcestershire sauce

Boil carrots until tender in salted water. Combine green pepper, celery and onions with the cooked carrots. Make a dressing of the remaining ingredients and blend well. Heat but do not boil. Pour over the vegetables. Refrigerate several hours before serving. May be served hot or cold.

Evelyn Ortega, Moreno Valley Historical Society
Myrtle Swegles, Moreno Valley Woman's Club

Myrtle says the recipe was one of Nettie Coy's favorite and she frequently brought the dish to the Woman's Club potluck dinners.

Sweet-Sour Carrots

3 lb. carrots
3/4 c. diced onion
3/4 c. green pepper, diced
1 (10 oz.) can tomato soup
1/2 c. salad oil
1 tsp. Worcestershire sauce
scant tsp. salt
1 c. sugar
3/4 c. vinegar
1 tsp. prepared mustard
scant tsp. seasoned pepper

Slice carrots diagonally in 1" pieces, cook 6 minutes in 1/4 cup water, then drain. Mix carrots with remaining ingredients. Serve cold.

Dot Barton, Moreno Valley United Methodist Church Choir

Souffled Corn

2 (12 oz.) cans whole kernel corn
1/2 c. butter
1/2 c. sugar
2 eggs, well beaten
1 Tbsp. flour
1-1/2 tsp. baking powder
1/2 c. evaporated milk
1 Tbsp. melted butter
1/4 c. sugar
1/2 tsp. cinnamon

Preheat oven to 350 degrees. In a saucepan, heat butter with sugar until butter is melted. Stir in flour until well blended. Remove from heat. Gradually stir in milk. Add eggs and baking powder, mixing well. Fold in corn. Turn into buttered, 1 quart casserole. Bake 40 minutes. Brush with 1 tablespoon melted butter then sprinkle with 1/4 cup sugar and 1/2 teaspoon cinnamon.

Erin Rudat
Peggy Daniel

Escalloped Eggplant

1 medium eggplant
1 beaten egg
2 Tbsp. melted butter
1 c. bread crumbs or cracker crumbs
1 small onion, cut fine
salt and pepper to taste

Peel eggplant and cut in small cubes. Cook until tender and drain. Add egg, butter, onion, salt and pepper and half of crumbs. Put in buttered casserole and cover top with remainder of crumbs. Bake in 375 degree oven for 30 minutes.

Jewell Lewis, Moreno Valley AARP

Deluxe Green Beans

2 (#303) cans green beans
2 Tbsp. butter or oil
2 Tbsp. green onions, chopped
1 (small) carton sour cream
1 tsp. sugar
salt and pepper
1/2 lb. swiss cheese, grated
2 c. corn flakes
2 Tbsp. butter or margarine

Drain green beans. Mix first 7 ingredients together. Mix swiss cheese, corn flakes and melted butter together. Put cheese mixture on top of beans and bake for 20 minutes at 350 degrees. Serves 8.

Centennial Cookbook Committee

Melanzane Al Forno
(Baked Eggplant)

1 large or 2 small eggplants
1-1/4 tsp. salt
1 clove garlic
1 c. cooked meat (beef, chicken, ham or lamb)
3/4 c. grated mozzarella cheese
2-1/2 oz. can mushrooms
3 c. tomato sauce
3/4 c. freshly grated Parmesan cheese

Stem and peel eggplant and cut in 1/4" slices. Sprinkle with salt and let stand in a colander, topped with a heavy plate, to drain for 30 minutes. Heat oil in skillet, add garlic and cook 1 minute; remove garlic. Pat eggplant dry and fry until golden brown. Drain. Arrange in layers, starting with eggplant, then meat, mozzarella, mushrooms, tomato sauce and parmesan. Bake, uncovered, in preheated 350 degree oven for 20 minutes, or until hot and bubbly. Serves 6.

Pat Hogan, Secretary, Hartig Properties

This recipe was developed by a friend who ate something similar in a restaurant and successfully duplicated it without instructions herself.

Green Bean Casserole

1 lb. ground beef
chopped onions to taste
1 can tomato soup
1 can green beans, drained
mashed potatoes
1 c. grated Cheddar cheese
salt and pepper to taste

Brown ground beef and onions. Put in casserole with soup and green beans. Heat in oven for 20 minutes at 350 degrees. Take out of oven and drop spoonfuls of potato on top. Sprinkle cheese on top. Put back in oven for about 10 minutes or until cheese is melted. Serve with tossed salad and rolls.

Betty Jo Skelton

Spinach Casserole

3 pkg. chopped frozen spinach
1 large container sour cream
1 pkg. Lipton Onion soup mix
Cheddar cheese, grated to taste

Thaw and drain spinach. Mix sour cream and onion soup together until well blended; add drained spinach. Put in casserole dish and cover with Cheddar cheese. Bake in 350 degree oven for approximately 30 minutes or until cheese is bubbly. May also be heated in microwave.

Bev Adams

Great dish for potluck or company and cheese make it a tempting dish for children.

Yummy Spinach

2 (1 lb.) pkg. frozen chopped spinach
1 c. sour cream
1 envelope dried onion soup mix

Thaw spinach and drain well, squeezing out moisture. Combine all ingredients. Turn into baking dish and bake at 350 degrees for 30 minutes.

Erin Rudat

Yellow Squash Casserole

1 gallon of yellow squash or 1-1/2 lb. fresh squash, cooked and drained
2 carrots, grated
1 large onion
1 jar of pimento
1 can cream of chicken soup (mushroom may be substituted)
4 Tbsp. mayonnaise
1 tsp. salt
1/2 tsp. pepper
Top and Bottom Crust:
1 (8 oz.) pkg. Pepperidge Farms Herb Dressing
1 stick margarine

Drain squash. Mix all ingredients. Mix herb dressing and margarine (melted). Put 1/2 herb dressing mixture in baking dish. Add squash mixture. Cover with remaining herb mixture. Bake 45 minutes at 350 degrees.

Sandy Steele, wife of Stan Steele, Chairman Planning Commission

This could also be called "The Squash Casserole that Squash-haters Love!"

Microwave Asparagus-Almond Saute

1/2 c. sliced or slivered almonds
2 Tbsp. butter or margarine
3 c. (about 1-1/2 lb.) asparagus
1 c. sliced mushrooms
1 small clove garlic, minced
1/2 tsp. seasoned salt

Combine almonds and butter in 1 quart casserole. Microwave on high, uncovered, until almonds are toasted, 4 to 5 minutes, stirring every minute. Remove almonds with a slotted spoon and set aside. Cut asparagus into 1" pieces and place in casserole. Add mushrooms and garlic. Cover and microwave until asparagus is tender, 8-9 minutes. Stir in salt; sprinkle with almonds. Makes 4-5 servings.

Erin Rudat

Squash Casserole

1 lb. yellow crook-necked squash
1 medium onion, chopped
butter, 1/2 size of an egg
1 c. grated Cheddar cheese
10 crackers, rolled fine
1/2 c. sweet milk
2 eggs, separated
salt and pepper to taste

In a saucepan, place squash cut into 1" rounds. Add chopped onion and a small amount of boiling water (salt to taste). Cook until tender. Drain well and mash. Place mixture into a bowl. Add butter, cheese, cracker crumbs, milk and egg yolks. Let cool. Fold in egg whites (well beaten). Bake in greased casserole at 350 degrees for 30 minutes.

Joyce Paquette

Ruth's Zucchini Bake

1-1/2 lb. sliced zucchini
1/4 c. diced green pepper
1/4 c. diced onion
4 eggs, beaten
1/2 c. milk
1 lb. jack cheese
1 tsp. salt
3 tsp. baking powder
3 Tbsp. flour
1/4 c. chopped parsley
bread crumbs

Cook zucchini until barely tender. Drain and cool. Saute green pepper and onion. Add to zucchini. Mix next seven ingredients together and add to vegetables. Pour into buttered and floured baking dish. Top with bread crumbs. Bake at 350 degrees for 30-40 minutes. Serves 6.

Ruth Nelson

Summer Squash Casserole

8 medium yellow summer squash
1 medium onion, chopped
3 Tbsp. margarine
salt to taste
dash of pepper
1 c. cracker crumbs
1 c. Cheddar cheese, grated
3 c. milk
1 egg

Cook squash and onion until tender. Remove from heat. Add margarine, salt, pepper, cracker crumbs and 1/2 cup of cheese. Mix well; add milk and egg. Place in casserole dish; cover with remaining cheese. Bake at 350 degrees for 20 minutes.

Cynthia Montgomery, Moreno Valley Lioness Club

Potato Cheese Soup

2 Tbsp. butter or margarine
2 Tbsp. flour
1/2 tsp. salt
white pepper
3 c. milk
2 c. diced cooked potatoes
2-1/2 c. shredded Cheddar cheese
1 Tbsp. chopped pimiento
3/4 c. diced green onions

Melt butter in a saucepan over low heat. Blend in flour, salt and dash of white pepper. Add the milk and cook quickly, stirring constantly, until mixture thickens and bubbles. Remove from heat and add potatoes, cheese, pimiento and green onions. Heat but do not boil before serving. Thin with additional milk if soup is too thick. 6 servings.

Cookbook Committee

Yams and Apples

3 large yams
4 large apples, peeled
Sauce:
1/2 c. brown sugar
1/4 cup white sugar
2 Tbsp. cornstarch
2 tsp. lemon juice
2 c. water
1/4 c. margarine

Make sauce by combining the above ingredients. Cook until thick. Set aside. Cook yams, skin on. Do not overcook, they should be done but firm. Remove skins from yams. Peel raw apples. Arrange yam slices and apple slices in an 8x12" buttered casserole dish. Pour sauce over and bake 1 hour at 350 degrees. Serves 8-10.

Viola Hamner

Have made this almost every Thanksgiving. Delicious!

Harvard Beets

1 (#2) can sliced beets
2 Tbsp. butter
2 Tbsp. flour
1/4 tsp. onion juice
2 Tbsp. cider vinegar
1/4 tsp. salt
pepper
1-1/2 tsp. sugar

Drain beets. Save liquid. Melt butter, blend in flour, and slowly add beet liquid. Stir constantly over direct heat until sauce boils and thickens. Add beets and all other ingredients. Heat slowly until beets are hot through. 5-6 servings.

Viola Hamner

Pumpkin Fritters

2 c. pumpkin puree
2 eggs, beaten well
1/3 c. flour
1 Tbsp. melted butter
1 Tbsp. maple syrup
1/2 tsp. ginger
oil for frying

Combine all ingredients except oil. Heat oil in deep skillet or deep-fat fryer to 360 degrees. Using a quarter-cup measure, measure a little over half full. Slide into hot oil, a few at a time. Fry until crisp and dark brown (about 5 or 6 minutes). Makes 10-12 fritters. Serves 4-6 persons.

Cookbook Committee

These fritters have a crunchy crust and a tender inside. They are slightly sweet but go with any meal, but are especially good with ham.

The first packing of oranges was done in the groves. Later, packing sheds were built, usually beside a railroad. One was located on the north side of Van Buren Boulevard and what is now I-215, in the old townsite of Alessandro. In 1910 haulers were paid two cents a box to haul Moreno fruit by horse and wagon to the packing shed.

By 1892, the Orange Grove and Fruit Company, the Moreno Fruit Company, the Alessandro Orange and Fruit Company, and the Canito Fruit Company had planted large groves in Moreno Valley.

Main Dishes

Label from the Lorne L. Allmon Collection

Chicken Breasts in Creamy Chive Sauce

3 whole chicken breasts, halved
4 Tbsp. sliced green onions
6 Tbsp. butter or margarine
1/4 c. plus 1 Tbsp. flour
1 tsp. white pepper
3/4 c. chicken broth
1 c. cream or half and half
1 Tbsp. snipped chives

In small frying pan, saute half of the green onions in 2 tablespoons butter; set aside. Coat chicken breasts in 1/4 cup flour mixed with white pepper. Saute in large frying pan over low heat in 3 tablespoons butter. Turn frequently, do not brown. Add chicken broth. Simmer 6 to 8 minutes, covered. Remove chicken and keep warm. In small pan, add 1 tablespoon melted butter and 1 tablespoon flour. Mix until smooth, then add to large pan. Cook over low heat, stirring constantly for 2-3 minutes. Add cream or half and half; stir until smooth. Stir in the other half of the green onions and the chives. Return chicken to pan. Serve with rice or noodles.

Marilyn J. Clark, Manager, IL Sorrento Mobile Home Park

Everyone whom I have served this dish to has asked for the recipe.

Moist Parmesan Chicken

2 to 3 slices white bread or 1-1/2 c. bread crumbs
1 c. lightly packed grated Parmesan cheese
1/3 c. melted margarine or butter
2/3 c. Dijon mustard
3 Tbsp. dry white wine
8 boned and skinned chicken breast halves, 3-4 oz. each

Tear bread in pieces. Whirl in processor until coarse crumbs form. Pour 1-1/2 cups crumbs into 8" square pan. Add cheese and melted butter. Combine mustard and wine in shallow dish. Coat chicken in mustard mixture, then dip rounded side of chicken breast in crumb mixture. Place chicken, crumb side up, in greased 10x15" greased pan. Bake at 500 degrees until golden brown and chicken has turned white inside. It will take about 15 minutes in preheated oven.

Audrey Bashaw

Chicken A la Bonne Femme

4 halved chicken breasts, boned and flattened with palm
Sauce:
1/3 c. flour with salt and pepper
3/4 c. white wine
1 c. chicken broth
1 c. half and half
1 c. sliced mushrooms and 4 slices of green onion, sauteed together
1/2 c. chopped pecans (optional)
1/2 c. diced dried apricots (optional)

Dredge chicken breasts with flour and brown. Cook gently until tender. Remove from skillet. Add more oil, if necessary. For sauce, blend in flour, wine, broth and half and half. Cook down to desired thickness. Add sauteed mushrooms and onions. Season to taste. Serve with part of sauce poured over chicken on a warmed platter. Remainder may be served at table on cooked rice to which pecans and apricots have been added.

Muriel Markham Lussier

It's easy, very festive, a housewife's gourmet dish.

Chicken Almond

2-1/2 c. skinned uncooked chicken breasts cut in thin strips
1/4 c. olive oil
2 (5 oz.) cans bamboo shoots, drained and diced
2 c. diced celery
2 c. bean sprouts
2 (5 oz.) cans water chestnuts, drained and sliced
3 c. chicken broth
soy sauce and oyster sauce to taste
1/3 c. cornstarch
1/2 c. cold water
1/2 c. toasted halved almonds

In large skillet or wok, quickly cook chicken strips in hot oil. Add diced bamboo shoots, celery, bean sprouts, water chestnuts, chicken broth, soy sauce and oyster sauce; mix thoroughly. Being to a boil; cover and cook over low heat 5 minutes or until crisp-tender. Slowly blend cornstarch into 1/2 cup cold water; add to chicken mixture. Cook, stirring constantly, until mixture thickens. Salt to taste. Garnish with toasted almonds. Serve over hot rice. High heat and quick stirring are the secret; avoid overcooking. Vegetables such as broccoli, carrots and mushrooms are also excellent in this dish. Makes 5-6 servings.

Cindy Standfest

Chicken Cheese Rolls

3 large chicken breasts, boned and split
8 oz. whipped cream cheese with chives, divided into 6 portions
6 tsp. margarine
6 slices bacon

Place split breasts between waxed paper and pound to 1/2" thickness. Spread each with 1 portion of cheese mixture and 1 portion of margarine. Fold ends over filling. Wrap 1 slice bacon around each chicken roll. Place seam side down, in shallow baking pan. Bake on top rack in 400 degree oven about 40 minutes or until chicken is tender and juices run clear when meat is pierced. Broil about 5 minutes or until bacon is crisp and golden. You may prepare up to the baking point the night before to save time. Serves 3; 2 per serving.

Jean Barthels

This is one of those simple recipes that everyone loves!

Chicken Piccata

4 chicken breast (boneless) halves
1 egg
3 Tbsp. lemon juice
1/4 c. flour
1/8 tsp. garlic powder
1/8 tsp. paprika
1/4 c. butter or margarine
2 tsp. Wyler's chicken bouillon or 2 cubes
1/2 c. boiling water

Beat egg with 1 tablespoon lemon juice. Combine flour, garlic powder and paprika. Dip chicken in egg mixture then dredge in flour mixture. In skillet, melt butter until bubbly and brown chicken on each side 5 minutes. Dissolve bouillon in water and add 2 tablespoons lemon juice. Slowly add bouillon mixture to skillet. Lower heat and simmer 20 minutes until tender. Serve with rice pilaf.

Bonnie Maynard, Cultural Preservation Advisory Board

My sister Carol gave me this recipe.

Mushroom Baked Chicken

6-8 chicken breasts
1 can mushroom soup
1/2 c. cooking sherry
1 c. sour cream
fresh mushrooms, sauteed (garnish)

Place chicken, skin side up in shallow baking dish. Mix soup, sour cream and sherry. Cover chicken with sauce. Bake in 325-350 degree oven for 1-1/2 hours.

Darlene Dolan, Principal, Northridge Elementary School, Moreno Valley

Lemon Chicken with Thyme

4 chicken breast halves, skinned and boned
3 Tbsp. flour
1/2 tsp. salt
1/4 tsp. pepper
2 Tbsp. olive oil
1 Tbsp. margarine
1 medium onion
1 c. chicken broth
3 Tbsp. lemon juice
1/2 tsp. thyme
lemon wedges (optional)
2 Tbsp. chopped parsley (optional)

Combine flour, salt and pepper in plastic or paper bag. Add chicken and shake to coat lightly. (Reserve excess seasoned flour.) In a large skillet, brown chicken on both sides (about 5 minutes per side) in olive oil over medium heat. Transfer chicken to platter and set aside.

Add margarine and onion to skillet and saute. Stir in the reserved excess flour. Add chicken broth, 2 tablespoons of lemon juice and the thyme. Bring to a boil, stirring constantly. Return chicken to skillet, cover and simmer until chicken is tender.

Remove chicken to platter. Stir remaining 1 tablespoon of lemon juice into sauce in skillet. Pour sauce over chicken. Garnish with lemon wedges and parsley.

Erna Sun, City Historian

Spicy Deviled Chicken Breasts

2/3 c. mayonnaise
1 medium onion, grated
6 Tbsp. lemon juice
2 Tbsp. Worcestershire sauce
2 tsp. seasoning salt
2 tsp. prepared mustard
1/2 tsp. pepper
1/2 tsp. paprika
10-12 chicken breast (skinless and boneless)

In small saucepan, mix all ingredients except chicken. Heat just until hot. Place chicken breasts in single layer in shallow baking pan. Brush mayonnaise mixture on each breast. Let marinate for 3 hours or overnight in the refrigerator. When ready to cook, place chicken breasts on barbecue grill over moderate heat. Grill until done, or until a fork can be inserted easily. Turn often with tongs to avoid burning. Baste often with excess mayonnaise mixture.

Patty Goodwin, Councilwoman, City of Moreno Valley

Chicken with Snow Peas

4 whole chicken breasts (skinned, boned and halved)
1/2 c. cooking oil
1 (1 lb. 4 oz.) can pineapple chunks, unsweetened
2 c. sliced water chestnuts, drained
1/4 c. soy sauce
1/4 c. molasses
1 c. water
2 chicken bouillon cubes
1 (7 oz.) pkg. frozen snow peas
1/4 c. cornstarch
4 c. hot cooked rice

Cut each breast half into 10-12 strips. Heat oil in skillet over medium-high heat; add chicken strips and cook, stirring constantly, about 3 minutes or until chicken turns white. Drain pineapple, reserving chunks. Add pineapple juice, water chestnuts, soy sauce, molasses, water and bouillon to chicken. Mix well. Reduce heat; cover and simmer 5-10 minutes, or until chicken is tender. Add reserved pineapple chunks and snow peas. Cover and simmer 2 more minutes, stirring occasionally. Blend cornstarch in 1/2 cup cold water to make a smooth paste. Add to chicken mixture and cook, stirring constantly until sauce is clear and thickened. Serve with the rice. Serves 8.

Sharon Anthony, Moreno Valley Garden Club

Chicken and Biscuits

6 slices bacon, fried crisp and crumbled
2 to 3 c. cooked chicken, cut in small pieces
1 pkg. frozen vegetables, cooked and drained
1-1/2 c. shredded Cheddar cheese
1 can cream of chicken soup
3/4 c. milk
1-1/2 c. biscuit mix
2/3 c. milk
1 small can French fried onions

Grease a 9x13" baking dish. Combine the first 4 ingredients and 1 cup of cheese. Blend soup and 3/4 cup milk; pour over casserole. Bake, covered, at 400 degrees for 15 minutes. In the meantime, mix the biscuit mixture, milk and 1/2 can French fried onions together thoroughly. Drop by spoonful to make 6 biscuits around the edge of casserole. Bake, uncovered, for 15 minutes or until biscuits are golden brown. Top with remaining cheese and onions and bake 3 minutes longer. Cheese will melt and onions will be toasted. Serves 6-8.

Terry Lee Butcher, Cultural Preservation Advisory Board

Honolulu Chicken

1 whole chicken, cut up
1/4 c. flour
salt and pepper to season
1 (10 oz.) jar peach preserves
3/4 c. barbecue sauce
3/4 c. catsup
2 Tbsp. soy sauce
1 green pepper cut in strips (optional)
1 (6 oz.) can water chestnuts, sliced (optional)
1 (6 oz.) can bamboo shoots, sliced
rice or ramen noodles

Roll chicken in seasoned flour. Brown in Dutch oven in oil. Drain off grease. Combine preserves, barbecue sauce, catsup, soy sauce, green pepper in a bowl. Drain water chestnuts and bamboo shoots and add to mixture. Pour over browned chicken. Simmer over low heat 40 minutes, stirring occasionally. Cook rice or noodles just before ready to serve and put on a platter. Arrange chicken pieces over rice or noodles. Pour sauce over top. Good made ahead. Chicken and sauce also freezes nicely.

Mary Lou Fleshman, Moreno Valley AARP

Easy Buttermilk Chicken

1/4 c. powdered buttermilk
1/2 c. bread crumbs
1/2 tsp. thyme
1/2 tsp. oregano
1 chicken, cut in pieces
1/4 c. butter or margarine

Mix dry ingredients. Dampen chicken pieces and roll in mix. Butter the bottom of a pan. Put in chicken and drizzle with melted butter. Skin may be removed from chicken if you wish. Bake at 350 degrees for one hour.

Mary Jo Smitherman, Moreno Valley Historical Society

Lemon Chicken

3 large lemons
8 pieces chicken
2/3 c. flour
1 tsp. salt
1/2 tsp. paprika
4 Tbsp. oil
2 Tbsp. brown sugar
1 c. broth

Squeeze two lemons then grate rinds. Coat chicken pieces with juice then toss in a plastic bag containing flour, salt and paprika. Brown chicken in pan containing oil over medium heat then transfer to a shallow 3 quart casserole or 9x13" baking dish. Sprinkle reserved lemon peel and brown sugar over chicken. Cut third lemon into thin slices and arrange over chicken; pour broth over chicken. Bake covered in 375 degree oven 40-50 minutes or until meat near bone is no longer pink when slashed. Garnish with mint if desired. Serve with rice or noodles.

Cynthia Munley, Former Moreno Valley resident

Sweet-n-Sour Chicken

2 (2 - 3-1/2 lb.) fryers
1 (8 oz.) Russian dressing
1 (10 oz.) jar apricot preserves or apricot/pineapple combination
1 envelope onion soup mix

Combine last three ingredients, pour over chicken parts which are placed in single layer in large 9x13" baking dish. Bake 1-1/2 hours at 350 degrees. Baste frequently with juices in pan. Serve with rice.

Louise Eastman, Secretary, Our Lady of the Rosary Women's Club

Chicken with Oriental Sauce

Marinade:
1/3 c. soy sauce
1 tsp. ginger, powdered
2 Tbsp. brown sugar
2 Tbsp. salad oil
1/4 c. pineapple juice
1 clove garlic
Chicken:
equivalent of one chicken cut into pieces

Place marinade ingredients into suitable Ziplock bag along with chicken parts. Seal bag and shake until marinade covers all chicken parts. Place into a bowl and refrigerate. Turn bag over every 2-3 hours. May be cooked after 5-6 hours but preferably overnight. Drain chicken, saving marinade. Prepare a low fire on grill. Cook approximately 1 hour. Turn chicken pieces over frequently so skin will not burn. Baste frequently.

Joyce Paquette

Chicken Ole!

2 c. cooked chicken, cubed
1 dozen tortillas, cut into 1" strips
1 can cream of chicken or mushroom soup
7 oz. green chili salsa
1 c. milk
3 green onions, chopped
4 oz. can diced green chilies
1/2 lb. longhorn cheese
1/2 lb. jack cheese

In saucepan, heat soup, salsa, milk, green onions and diced chilies. Spray 9x13" pan or casserole dish with cooking oil. Layer half of the following ingredients in this order: tortilla strips, cubed chicken, soup mixture, grated cheese. Repeat layers. Refrigerate for 24 hours. Bake covered at 350 degrees for 45 minutes until bubbly.

Thelma Robinson, Moreno Valley Historical Society

Janey Ju's Sweet and Sour Chicken Wings

18 chicken wings, skinned
3 Tbsp. soy sauce
2 tsp. sugar
1/4 tsp. fresh chopped ginger
1/4 tsp. fresh chopped garlic
1 tsp. wine
dash of pepper, salt to taste
Batter:
1/2 c. vinegar
1 c. cornstarch
1 tsp. MSG (optional)
salt and pepper to taste
Sweet and Sour Sauce:
1/2 c. vinegar
1 c. sugar
1 c. water
1 (#2) can pineapple chunks
1/4 c. catsup
1/2 green pepper, sliced
2-3 drops red food coloring
3 Tbsp. cornstarch, dissolved in pineapple juice

Mix soy sauce, sugar, ginger, garlic, wine, salt and pepper together. Marinate chicken in sauce for 10 minutes.

Mix batter ingredients together; coat chicken wings with batter. Deep fry in 2 or more inches of oil in deep fry pan. Deep fry at 400 degrees for 10-12 minutes. For sweet and sour sauce, cook all ingredients together except green pepper and pineapple. Cook sauce until thickened and smooth. Add green pepper and pineapple. Pour sweet and sour sauce over deep fried chicken.

Vance Anthony, Moreno Valley Historical Society

Creamy Chicken Casserole

1 cut up chicken or 8 thighs
1 c. rice, uncooked
1 can onion soup
1 can mushroom soup
1 can cream of chicken soup
1/2 soup can water

Oil baking pan. Combine rice, soups and water. Put rice mixture in pan. Lay chicken pieces on top. Cover with foil and bake at 350 degrees for 1 hour, remove foil and bake 30 minutes more. Hint: Warm soup on stove to cut baking time. Serves 6.

Viola Hamner, Past President, Moreno Valley Historical Society

Recipe given to me by Aunt Ellen Larson, a great cook!

Chicken Broccoli Casserole

1-1/2 c. cooked chicken, chopped
1 pkg. frozen broccoli, cooked and drained
1 can cream of chicken soup
3 Tbsp. mayonnaise
1 Tbsp. lemon juice
1 c. grated Cheddar cheese
1 c. seasoned dressing mix
1/4 c. butter or oleo, melted
1/8 tsp. curry powder

Arrange ingredients in layers in a baking dish in the following order:

1st layer: chicken
2nd layer: broccoli
3rd layer: sauce made by combining the soup, mayonnaise and lemon juice
4th layer: Cheddar cheese
5th layer: dressing mix and butter or oleo
6th layer: sprinkle top with curry powder
Bake 30-40 minutes until bubbly in a 350 degree oven. Serves 4-6.

Dorothy Kelley

Chicken Rice Casserole

1-1/3 c. uncooked regular rice
1 (10-3/4 oz.) can cream of chicken soup
1 (10-3/4 oz.) can cream of mushroom soup
1 (10-3/4 oz.) can cream of celery soup
1/2 c. hot water
1 frying chicken (about 3 lb.), cut up
1/2 envelope dry onion soup mix

Sprinkle rice over bottom of 9x13" baking pan or 3 quart baking dish. Blend creamed soups and water; pour over rice. Arrange chicken pieces over soup mixture; sprinkle with dry soup mix. Cover tightly with foil. Bake at 325 degrees for 2 hours or until chicken is tender and rice is fully cooked. Serves 6.

Dorothy W. Bracken

Chicken Spaghetti Casserole

1-1/4 c. spaghetti
1-1/2 - 2 c. cut up cooked chicken
1/4 c. diced pimento
1/4 c. cooked green pepper
chopped small onion
1 can cream of chicken soup
1/2 c. chicken broth
1/2 tsp. salt
1/8 tsp. pepper
1-3/4 c. grated cheese

Break spaghetti in 2" pieces. Cook as package directs. Drain. Mix all ingredients and 1-1/4 cup of cheese in 1-1/2 quart casserole. Sprinkle remaining 1/2 cup cheese on top of mixture. Chill. About 1 hour before serving, place in oven. Bake at 350 degrees for 45 minutes, until bubbly throughout. Serves 4.

Irene Calvert, Edgemont Women's Club

Chicken-Taco Casserole

1 chicken cooked, boned and cut up
6 corn tortillas
3 c. shredded or grated Cheddar cheese
1 can chicken broth
1 can mushroom soup
1/2 c. chopped onion
1 small can of chopped ortega green peppers
1 can enchilada sauce

Make sauce of chicken broth, mushroom soup, chopped onion, green peppers and enchilada sauce. Oil 9x13" pan or casserole dish. Put a layer of torn up tortillas, layer of cooked chicken, layer of cheese and layer of sauce. Repeat all layers and top with Cheddar cheese. Bake at 325 degrees for 45 minutes. Good dish to make ahead of time.

Carol Richter

Chicken or Turkey Casserole

2 c. uncooked macaroni
3 c. diced chicken or turkey
1 c. chicken or turkey broth
1/2 lb. grated cheese
1 can celery soup
1 can mushroom soup
1 c. milk
1/4 c. grated or chopped onion

Mix all ingredients and let stand overnight in the refrigerator. Bake 1 hour at 350 degrees. Sprinkle with chinese noodles or cracker crumbs and brown a few minutes in the oven, but not necessary. Serves 8.

Vera Stout

So easy to fix.

Hot Turkey Salad

2 c. diced cooked turkey
2 c. chopped celery
1/2 c. chopped almonds
2 Tbsp. lemon juice
1 c. mayonnaise
1/2 tsp. salt
1 Tbsp. grated onion
3/4 c. grated cheese
1 c. crushed potato chips

Mix turkey, celery and almonds. Blend mayonnaise, lemon juice, salt and onion together. Mix lightly with turkey mixture. Spoon into a 9" square baking dish. Sprinkle grated cheese and potato chips on top. Bake at 450 degrees for 10 minutes. Serve hot. Garnish with parsley for color. Serves 4-6 but can be doubled or tripled. Sour cream may be substituted for some of the mayonnaise. Can be prepared ahead and baked when company comes. Serves 6-8.

Viola Hamner, Former Chairperson, Moreno Valley Cultural Preservation Advisory Board

Another version submitted by Mary Lee Lantz, uses chicken in place of turkey and adds 1 cup of Brownberry seasoned croutons.

Turkey-Mushroom Loaf

2 lbs. ground raw turkey
1 c. fresh bread crumbs
1 lb. mushrooms, sliced
2 eggs
1/4 c. tomato juice
2 dashes hot-pepper sauce (optional)
2 Tbsp. butter
1 garlic clove, minced
1/4 tsp. dried thyme leaf
1 small onion, chopped
1-1/2 tsp. salt
1/2 tsp. pepper

Mix the above ingredients. Bake in loaf pan for 1 hour at 350 degrees. Let set 10 minutes before removing. Top with cheese if you wish.

Bettie Smitherman Engel

Microwave Turkey Sausage Dinner

1 Tbsp. bacon grease or 1 tsp. Worcestershire sauce
6 medium carrots, cut in 1/2" pieces
4 stalks celery, cut on diagonal
6 medium potatoes, cubed
1 bunch of fresh broccoli
1 ring turkey sausage, cut in 1/2" pieces
1/2 c. water
dash of Bouquet Garni
dash of garlic powder
dash of pepper or Tabasco sauce

In a large covered microwave browning dish, combine bacon grease and water; cook on high for 2 minutes. Add carrots and celery; cook on high for 6 minutes. Add the potatoes and cook on high for 9 minutes. Cut and remove the flowerets from the broccoli. Add to the browning dish, along with the sausage. Cook on high for 9 minutes. Check to see if vegetables are done; cook longer if necessary. Add seasonings, mix and cook on high for 2-3 minutes. Serve hot.

Vance Anthony, Moreno Valley Historical Society

Broiled Herb Steak

2-1/2 lb. beef round steak
1 bay leaf crumbled
1 tsp. thyme
1/2 c. vegetable oil
4 slices of orange
1-2 cloves garlic
salt and pepper

Pierce deeply in several places with fork. Combine all ingredients except steak in a small heavy saucepan. Heat well until sizzling hot. Pour at once over meat. Marinate at room temperature one hour or in refrigerator overnight. Broil 4 minutes on each side (rare), slice thin, diagonally. Serve with Boiled Parsley Potatoes and green beans.

Great for grilling on barbecue. The orange slices give it a nice flavor. Especially nice recipe to have if you have an orange tree in the yard.

Susan F. Dietz

Filet Mignon Delight

1 red bell pepper
1 (8 oz.) filet mignon
flour for dredging
2 Tbsp. butter
1/3 c. port wine
8 pitted green olives

Dice bell pepper and set aside. Cut meat vertically into 1/4" strips and dredge with flour. In a large skillet melt the butter over medium heat. Turn up the heat and add the floured beef. Roll the beef a bit in the melted butter. You want the beef-flavored flour to stick to the bottom of the skillet making a nice crust. Keep cooking until the beef is browned, approximately 4 minutes then remove to a metal tray or pan and keep it warm in the oven. Pour the port wine into the skillet, turn up the heat and add the peppers and olives. Scrape the bottom of the pan to mix the flour into the sauce. When the liquid has reduced by half, pour over the meat and serve. Salt and pepper to taste. This beef dish not only looks great with diced red pepper and green olives contrasting with the dark brown sauce, it also tastes fabulous.

Bernadette Fedri Blandford

Irene's Swiss Steak DeLuxe

1 swiss steak about 3-4 lbs.
flour
seasoned meat tenderizer (optional)
1 small green bell pepper
1 medium onion
1 (4 oz.) can mushrooms
salt
pepper

Seasoned meat tenderizer, optional; if used, apply to meat and let stand about 30 minutes before cooking.

Salt, pepper and flour steak and brown well on both sides. Then slice the bell pepper and onion over top of meat, add the whole can of mushrooms (stems and pieces may be used), liquid and all. Cover, cook over low heat until tender, at least 1-1/2 hours. Add a little water if necessary.

Irene Kendall, Edgemont Women's Club

Beef Stroganoff

1 lb. beef tips or stew meat
1 pkg. dried onion soup mix
1 can cream of celery soup
1 can cream of mushroom soup

Combine all ingredients in crockpot. Cook on low for 6 to 8 hours. Serve over noodles. The new Contadina fresh noodles are great for this.

Sandi Stout, Member, Moreno Valley Congregational Church

Mayor Lanning's Beef Stroganoff

1 lb. round steak, cut in strips
2 Tbsp. fat (Crisco)
1/2 c. chopped onions
1 clove garlic, minced
16 oz. can quartered mushrooms, drained
1 c. sour cream
1 (10-1/2 oz.) can tomato soup (condensed)
1 Tbsp. Worcestershire sauce
6 to 8 drops Tabasco sauce
1/2 tsp. salt
1/2 tsp. pepper
rice or noodles, cooked

Dredge meat in flour. Brown in hot fat evenly on all sides over medium heat. Add onion, garlic and mushrooms. Combine remaining ingredients and pour over browned meat. Simmer about 1 hour. Serve over rice or noodles. Serves 4.

Denise V. Lanning, Mayor, City of Moreno Valley

This recipe has been in my mother's family for over 40 years.

Hamburger Stroganoff

1 lb. ground beef
1/2 c. chopped onions
1 can cream of mushroom soup
1 can cream of celery soup
1 c. sour cream
1 (#2) can creamed corn
1 (#2) can whole kernel corn
1 tsp. garlic powder
1 small pkg. egg noodles, cooked
1 c. bread crumbs

Brown ground beef in large skillet; add onions and saute. Drain and discard liquid from skillet. Add next 6 ingredients and simmer for 20 minutes. Prepare noodles according to package directions and place in a large casserole dish. Pour sauce over noodles and mix well. Top with bread crumbs and bake at 350 degrees for 15 minutes. Serves 8-10.

Christine Anthony, Staff Sergeant, United States Air Force

Meat Loaf with Glaze

2/3 c. bread crumbs
1 c. milk
1-1/2 lbs. ground beef
1 tsp. salt
1/2 tsp. sage
1/4 c. chopped onion
1/8 tsp. pepper
Glaze:
3 Tbsp. brown sugar
1/4 tsp. nutmeg
1/4 c. catsup
1 tsp. dry mustard

Soak bread crumbs in milk. Mix ground beef, salt, sage, onion and pepper together. Add bread crumb mixture. Shape into a loaf. Combine brown sugar, nutmeg, catsup and dry mustard. Spoon over the top of the meat loaf. Bake at 350 degrees for approximately 1-1/2 hours.

Donna Ammerman, Moreno Valley Historical Society

Potato-Topped Meat Loaf

1-1/2 lb. ground beef
1 can Heinz Home Style Brown gravy
1 c. soft bread crumbs
1/4 c. chopped onion
1 egg, beaten
1/2 tsp. salt
dash pepper
2-1/2 c. mashed potatoes
1 Tbsp. butter
paprika

Combine beef and 1/4 cup gravy with remaining ingredients. Form into a loaf. Bake in a shallow baking pan for 1 hour at 350 degrees. Remove from oven and drain off grease. Spread mashed potatoes over meat loaf. Drizzle butter on top. Garnish with paprika. Bake 20 minutes longer. Let stand 5 minutes. Heat remaining gravy and serve with meat loaf. 6 servings.

Chris Strong

This is the best meat loaf I have ever tasted. My friend who eats like a bird, asked for seconds! It makes a beautiful main dish.

Quick and Easy Beefaroni

1 lb. ground beef (or turkey)
1 (#2) can Mexican style or stewed tomatoes
1 c. chili con carne with beans
1/2 c. water
1 Tbsp. beef bouillon
1/4 tsp. steak sauce
1/4 tsp. Worcestershire sauce
1-1/2 c. cooked elbow macaroni

Brown ground meat in large skillet, drain and discard drippings. Add next 6 ingredients and simmer for 15-20 minutes. Add macaroni and serve. Good with toasted French or garlic bread.

Sharon Anthony, Moreno Valley Historical Society

Oriental Beef and Spiral Noodles

1 lb. round steak, cut in thin strips or cubed
1 can beef gravy
6-8 stalks celery, cut diagonally in 2" pieces
1 pkg. spiral noodles, cooked

Brown meat in skillet, add beef gravy and cook 3 minutes. Add celery and cook 10 to 15 minutes or until celery is tender, but still crunchy. Warm noodles and place on a large serving platter. Pour beef and sauce over noodles, leaving an inch of noodles showing around outer edge. Serves 6-8.

Vance Anthony, Moreno Valley Historical Society

Meat Lasagna

1 lb. ground round (lean)
1 small onion, chopped
1 clove garlic, chopped
2 (8 oz.) cans tomato sauce
1 (16 oz.) can tomatoes (chopped)
1 to 1-1/2 Tbsp. oregano
salt and pepper to taste
small size (ball) OR 1 c. grated mozzarella cheese
up to 1/2 c. grated Cheddar cheese
1/2 c. OR 1 small can grated Parmesan cheese
8 oz. lasagna noodles

Use a little oil or margarine; brown meat with onion; pour off some of the grease, if any. Add tomato sauce, tomatoes, salt and pepper, garlic and oregano. (Break up big tomatoes in sauce). Simmer a good 30 minutes. While sauce and meat are cooking, bring at least 4 quarts of water to boil, add 2 tablespoons salt. Add lasagna, do not break; add 2 tablespoons oil, any kind, to keep noodles separated. Stir once or twice to separate. Boil 15-20 minutes, do not overboil. Drain and rinse with cold water. Grease bottom of big baking dish with sauce. Place layer of noodles on bottom. Over this, spread some meat sauce, then a little mozzarella, then Cheddar, then Parmesan. Layer some more noodles, sauce and cheeses. If needed, add extra tomato sauce and oregano to meat sauce. Prepare couple days ahead and refrigerate. Divide into 2 small casseroles. Bake 40 minutes at 350 degrees.

Stella T. LaCava

Family recipe since 1942.

Beef Skillet Fiesta

1 lb. ground beef (or turkey)
1 (#2) can regular or stewed tomatoes
1/2 c. water
1 Tbsp. beef bouillon
1/4 tsp. steak sauce
1/4 tsp. Worcestershire sauce
2 c. frozen corn
1/2 c. green pepper, diced (or 1/2 c. frozen French style green beans)
3 c. cooked rice

Brown ground meat in large skillet, drain and discard drippings. Add next 6 ingredients and simmer for 10-15 minutes. Add green peppers or green beans and simmer 5 more minutes. Add rice and serve at table in skillet.

Sharon Anthony, Moreno Valley Garden Club

Beef Pot Roast Burgundy

3 to 4 lb. boneless chuck pot roast
flour, salt and pepper
2 Tbsp. shortening
1 clove garlic, minced
1/4 tsp. nutmeg
1 c. burgundy
1 c. sour cream
paprika
3 Tbsp. chopped green onions, with tops
1-1/2 Tbsp. cornstarch
2 Tbsp. water

Dredge roast in flour, salt and pepper. Brown meat in shortening, adding garlic the last few minutes. Add nutmeg. Pour wine over meat, cover and bake in a 325 degree oven for 2-1/2 to 3 hours until tender.

To serve, remove any excess fat. Place meat on a serving platter and top with sour cream, sprinkle with paprika and top with chopped green onions. Skim excess fat from pan juices and, if necessary, add water to make 1-1/2 cups liquid. Mix cornstarch with the 2 tablespoons of water and add to thicken gravy. Serve with cooked noodles. 6 to 8 servings.

Jean Mumaw

7-Bone Roast

6 strips chopped bacon
1 medium onion, chopped
1 (3 to 4 lb.) 7-bone roast
2 c. orange juice
1 large tomato, diced
1/4 tsp. nutmeg
1/4 tsp. thyme
1/2 tsp. salt
1/4 tsp. black pepper
1 or 2 bay leaves

In a dutch oven, large skillet or a roasting pan, brown the bacon and the onion. Remove from pan and brown roast in bacon drippings. Add the bacon, onions and all other ingredients and cook very slowly for 2-1/2 hours in a dutch oven or top of the stove or in a roasting pan in the oven. May be cooked either way. Makes an excellent gravy.

Nellie Adams, Star of the Valley O.E.S.

Pot Roast in Foil

4 lb. beef chuck pot roast, beef rump, top or bottom round roast
1 envelope (about 1-1/2 oz.) onion soup mix
1 (10-1/2 oz.) can condensed cream of mushroom soup

Place 30x18" piece of heavy duty aluminum foil in baking pan, 13x9x2". Place meat on foil. Sprinkle soup mix on meat and spread with mushroom soup. Fold foil over meat and seal securely. Cook in 300 degree oven, 4 hours.

Marian Armstrong

Great dish for a busy day. Makes a mouth-watering gravy.

No Peek Beef Stew

2 lb. lean stew meat, cubed
8 oz. canned mushrooms with liquid
1 envelope dry onion mix
1 can cream of mushroom soup
1/2 c. burgundy or other heavy red wine
cooked rice

Place ingredients (except rice) in heavy casserole or crock pot. Mix well. Cover and bake at 350 degrees for 3 to 4 hours. Serve over rice. 4-6 servings.

Patricia A. Hale

This is great on a cold day since the oven or crock pot heats for hours. You can be gone all afternoon and dinner is ready when you get in.

Sweet and Sour Meatballs

1 lb. ground beef
1 tsp. salt
1/4 tsp pepper
8 slices pineapple (1 lb. 4 oz. can)
1/2 c. sweet pickles with juice
1 Tbsp. cornstarch

Season ground beef with salt and pepper; form into meatballs about 1" in diameter. Brown in skillet. Drain pineapple slices, reserving juice. Mix the juice, pickles with juice and cornstarch. Add to skillet. Cook and stir until gravy thickens and is clear. Add the pineapple slices and cook until slices are heated through. Can be served over rice.

Sharon Anthony, Moreno Valley Historical Society

Cheese Zucchini Casserole

1-1/2 lb zucchini, cut in 1/4" pieces
1 lb. ground beef
1 medium onion
1 c. quick rice
1/2 tsp. oregano
1 tsp. seasoning salt
2 c. cottage cheese
1 can mushroom soup
1 c. grated cheese

Cook zucchini in water until tender. Saute beef and onion until tender. Add rice and seasonings. Place half of the zucchini in a 2-1/2 quart pan. Cover with beef. Spoon on cottage cheese. Add remaining zucchini as top layer. Spread soup over the top. Sprinkle with grated cheese. Bake at 350 degrees for 40 minutes.

Emily Paul, Moreno Valley Historical Society

Noodle Beef Casserole

1 lb. ground beef
1 small diced onion
1 pkg. dry noodle soup mix
3 Tbsp. flour
1/4 tsp. oregano
1-1/2 c. water
1 (9 oz.) pkg. frozen green beans, cooked
1 c. chopped fresh tomatoes
1/2 c. shredded Cheddar cheese
salt to taste

Brown beef and onion, pour off drippings. Add soup mix, flour and oregano. Stir in water and simmer until thickened. Add green beans and tomatoes. Place in two quart casserole and top with cheese. Bake 30 minutes in a 350 degree oven. Makes 4-6 servings.

Dorothy Kelley

Hobo Burgers

2 lb. hamburger
1 tsp. salt
pepper and garlic powder to flavor
1 tsp. Worcestershire sauce (or more)
1 medium potato per pattie
1 small carrot per pattie
1 or 2 onions
1 green bell pepper
Add desired vegetable: zucchini, mushrooms, squash

Add salt, pepper, garlic powder and Worcestershire to hamburger. Mix. Form meat into hamburger-steak size patties. Place patties individually on good sized piece of aluminum foil. Place onion slice and bell pepper slice on top of pattie. Peel and slice potatoes; add slices to each pattie. Peel carrots and add slices to hamburger-foil container. Add other desired vegetables. Close foil, making a sealed packet. Bake in 350 degree oven for 1 hour.

Wander Ridge Sutter

A quick, easy, delicious meal all in one step with easy clean-up when done. Add or take away vegetables.

Pork Fried Rice

2 c. rice
1 small onion, diced
1 clove garlic, diced
2 slices bacon
1 egg
3 pork chops
soy sauce

Prepare rice according to package. Saute onion, garlic and bacon in a large skillet. Take pork off the bone. Remove as much fat as possible. Cube the pork, cook until done. Add to the onion, garlic and bacon mixture. Heat until cooked thoroughly. Fry the egg. Chop and add to the meat mixture. Mix cooked rice with meat mixture. Add soy sauce to taste.

Variations: You may use chicken or shrimp. You may add vegetables.

Margaret Browning

Pork Hawaiian

1 egg, beaten
2 Tbsp. water
1/4 c. all-purpose flour
1/4 tsp. salt
2 c. cooked pork, cubed
3 Tbsp shortening
1 Tbsp. cornstarch
1 (13 oz.) can pineapple tidbits, drained
2 Tbsp. vinegar
2 Tbsp. soy sauce
1 medium green pepper, cut in strips
1 (5 oz.) can sliced water chestnuts, drained
1 (3 oz.) can sliced mushrooms, drained

Mix first 4 ingredients, stir until smooth. Mix in pork until it is well coated. Heat shortening and brown pork in a medium sized skillet. Remove from heat; keep warm. Combine cornstarch, pineapple juice, vinegar and soy sauce in saucepan. Cook over medium heat, stirring constantly, until mixture thickens. Simmer 1 minute. Add pineapple tidbits, green pepper, water chestnuts and mushrooms. Simmer until green peppers are tender. Stir in meat and heat thoroughly.

Janet Marie Bailey

Sczechwhan Pork (Twice-Cooked Pork)

1 lb. pork butt
3 oz. cooking oil
2 lb. cabbage, diced, large
4 oz. chopped spring onions (green onions)
salt and pepper to taste
2 oz. soy sauce
1 tsp. sugar (white granulated)
1 Tbsp. chopped red chili pepper

Boil pork butt thoroughly, drain and cool. Slice it thin. Heat 2 oz. of oil and fry cabbage and onions until tender (use a little water if necessary). Fry sliced pork in remaining oil. Add salt and pepper to taste. Combine cabbage and onions with fried pork. Add soy sauce, chili peppers and sugar. Add a little cornstarch and water to thicken if necessary. (One tablespoon of starch and two or three ounces of water will do.) Cook over hot fire, stirring frequently, until cabbage is done. This dish is best served with steamed rice.

Dr. Rudy Sun, Moreno Valley Cultural Arts Foundation

Sausage-Stuffed Pork Loin Roast

1 lb. bulk pork (or turkey) sausage
1 medium onion, finely chopped
1 clove garlic, minced or pressed
3 eggs
1/4 tsp. pepper
4 c. (about 8 oz.) herb seasoned stuffing mix
1/4 c. grated Parmesan cheese
1 (10 oz.) pkg. frozen chopped spinach, thawed and drained well
1 6-rib center-cut (about 3-1/2 lbs.) pork loin roast with back and chin bone cracked (ask butcher to do this midway between each rib)
1 Tbsp. butter or margarine
Herb Gravy (recipe follows)

Crumble sausage into a frying pan and add onion and garlic. Cook over medium-high heat until onion is limp; drain off fat. In a large bowl, beat eggs slightly, then add pepper, stuffing mix, Parmesan cheese, spinach and sausage mixture; mix well. Set aside.

On the meaty side of the roast, make 5 deep slashes between the ribs. Pack 1/4 to 1/3 cup of stuffing mixture into each slash. Place remaining stuffing into a small casserole, top with butter and refrigerate until ready to bake. Tie roast loosely to hold it together. Place it, stuffing side up, in a roasting pan. Insert a meat thermometer into the center of the roast so that the thermometer does not touch bone. Roast, uncovered, on the bottom rack of a 350 degree oven for 2 to 2-1/2 hours, or until thermometer reads 160 degree. About 30 minutes before the roast is done, place the casserole of extra stuffing in the oven and bake, uncovered, until heated throughout.

Transfer roast to a serving platter, cover with foil, and keep warm while preparing the Herb Gravy. 6 servings.

Joanne Widdows

Ham Loaf

1-1/2 lb. fresh ground pork
1/2 to 1 lb. cured ham, ground
2 eggs
3/4 c. milk
8 crackers rolled into crumbs
1 tsp. salt (scant)

Mix ground fresh pork and ham together. Slightly beat the eggs, add milk, cracker crumbs and salt. Stir into meat mixture. Place in a loaf pan. Brown in a 425 degree preheated oven for 5 minutes; reduce heat to 375 degree and bake 45-60 minutes.

Mary Lou Fleshman

Herb Gravy for Pork Roast

drippings from roast
2-1/4 c. regular strength chicken broth
1/2 tsp. dried basil leaves
3 Tbsp. all-purpose flour
salt and pepper

Skim off fat from roasting pan and discard. Add about 1/4 cup of broth to pan drippings. Scrape bottom of pan to loosen the browned bits and transfer to a saucepan, if desired. Set pan over medium heat and add basil and flour. Cook, stirring until smooth and bubbly. Remove from heat and gradually stir in 2 more cups broth. Cook, stirring until mixture boils and thickens; add salt and pepper to taste.

Joanne Widdows

Upside Down Ham Loaf

3 Tbsp. brown sugar
3 Tbsp. melted butter or oleo
4 slices pineapple
1 ham slice, cut into 4 servings
1/2 tsp. salt
1/8 tsp. pepper
1-1/2 tsp. minced onion
1-1/3 c. Minute Rice
1 c. milk
1 c. water

Blend brown sugar with butter; pour into 9x5" loaf pan. Cover bottom of pan with pineapple and ham. Place pan in hot oven (400 degrees). Combine remaining ingredients in saucepan, bring to boil and then simmer for 5 minutes; stir occasionally. Spread over ham and pineapple. Cover and bake for 10 minutes. Invert onto serving dish. Serves 4.

Sharon Anthony, Moreno Valley Garden Club

Sausage and Rice Casserole

1 lb. Jimmy Dean Sausage
1 c. raw rice
4 c. water
2 pkg. chicken noodle soup (Liptons)
2 c. chopped celery
1 c. chopped onions
1 pkg. sliced almonds

Brown sausage and drain; toss in rice; stir for 5 minutes. Bring water to boil; add soup, stir until dissolved; add celery, onion and almonds. Combine all ingredients and bake covered 1-1/2 hours at 350 degrees in 3 quart casserole.

Thelma Robinson, Edgemont Women's Club

Enchilada Pie

2 lb. ground beef
1 chopped onion
2 garlic cloves, crushed
1 Tbsp. vinegar
1 can chopped olives, drained
2 (8 oz.) cans tomato sauce
1/2 c. water
2 to 3 Tbsp. chili powder
2 tsp. salt
1/2 tsp. pepper
3 c. water
1/2 c. flour mixed in 2/3 c. water
12 tortilla shells (corn)
1/2 lb. cheese, grated

Brown beef in skillet, then add next nine ingredients and simmer 20 minutes. Thicken sauce with flour and water mixture.

Line a 9x13" loaf cake dish with corn tortillas. Pour half of the meat sauce into dish. Add another layer of tortillas and top with half of the cheese. Add remaining sauce, top with tortillas and rest of cheese. Bake at 350 degrees for 25 minutes.

Louida Lowery, Moreno Valley School District, Cafeteria

Enchilada Casserole

1 lb. ground beef
2 Tbsp. oil
1 tsp. salt
1 Tbsp. chili powder
1 Tbsp. paprika
1 tsp. oregano
3 Tbsp. flour
2 (8 oz.) cans tomato sauce
1/2 c. water
1/2 c. pitted, ripe olives
8 tortillas
1 chopped onion
grated Cheddar cheese

Fry meat in oil until lightly browned and crumbly. Add salt, chili powder, paprika, oregano and flour; mix well. Add tomato sauce and water, bring to a boil, stirring. Stir in olives and simmer 10 minutes. Spoon thin layer of meat sauce into shallow baking pan. Cover with 4 tortillas. Add half the remaining sauce and sprinkle on some of the onions and cheese. Add another layer of tortillas and sauce. Sprinkle generously with onions and cheese. Bake at 350 degrees for 20 minutes or until bubbling hot and cheese is melted. 8 servings.

Erin Rudat

Wolfskill-Pedrorena Enchiladas

2-1/2 c. flour
1-1/4 c. corn meal
1 heaping tsp. baking powder
1 large egg
1/4 c. of oil
3 c. of milk
1-1/4 c. water

Filling:
1 lb. of grated Cheddar cheese
2 finely chopped onions
6 grated hard boiled eggs
3 small cans of chopped olives
1-1/2 c. of cooked shredded chicken (optional)

After combining all ingredients, spoon enough batter onto a lightly oiled iron pan for a 4-5" tortilla. Spread out batter to make a 'crepe suzette' thinness which allows the tortilla to brown very quickly. Lightly wipe pan with oil after making each tortilla.

Filling: Generously fill each tortilla with mixture, folding tortilla in half. Cover well with your favorite enchilada sauce, sprinkle top with grated Cheddar cheese and finely chopped onions. Bake 20 minutes in oven at 350 degrees. Pour more warm enchilada sauce on top for the final serving. Serve enchiladas with garnish of shredded lettuce and radishes with a side dish of frijoles or spanish rice.

Elena Wolfskill Thornton,
Grandaughter of Elena Pedrorena and Joseph Wolfskill

Elena says that her "Tia Josefa" taught her this recipe many years ago.

Historical Note: William Wolfskill planted citrus in 1841 in what is now downtown Los Angeles. His oranges and lemons went by ship to San Francisco, then by riverboat and buckboard wagon to the gold mining camps. Lemons sold for as much as $1 each in the Mother Lode area. His son Joseph married Elena Pedrorena, heir of thousands of acres included in the original San Jacinto Neuvo Y Potrero land grant. Much of this acreage lies in the eastern end of what is now Moreno Valley.

Presley's Chili Relleno Casserole

1 c. half and half
2 eggs
1/3 c. flour
1/2 tsp. salt
2 (4 oz.) cans whole green chilies
1/2 lb. Monterey Jack cheese, grated
1/2 lb. sharp Cheddar cheese, grated
1 bottle taco sauce

Beat half and half with eggs and flour and salt until smooth. Split open chilies, rinse out seeds and drain on paper towels. Mix the cheeses. Reserve 1/2 cup for topping. Make alternate layers of remaining cheese, chilies and egg mixture in deep 1-1/2 quart casserole dish. Pour taco sauce over the top and sprinkle with reserved cheese. Bake in preheated 375 degree oven for 1 hour or until cooked in the center. Let stand for several minutes before serving. Makes 4 servings.

Robert Presley, California State Senator

Hawaiian Baked Beans and Franks

1-1/2 c. drained crushed pineapple
2 Tbsp. finely chopped onions
2 Tbsp. brown sugar
2 Tbsp. molasses
1 Tbsp. catsup
1 tsp. prepared mustard
2 (16 oz.) cans pork and beans
1 lb. frankfurters, cut in 1" pieces

Combine all ingredients in a 2 quart casserole. Bake in 350 degree oven for 1 hour. Makes 6 to 8 serving.

Sharon Anthony, Moreno Valley Garden Club

Calico Beans

1 lb. lean ground beef
1 large onion, chopped
1/2 lb. chopped bacon
1/2 c. catsup
1 tsp. dry mustard
3/4 c. brown sugar
2 Tbsp. vinegar
1 (#2) can pork and beans
1 (#2) can kidney beans
1 (#2) can garbanzo beans

Brown meat, onion and bacon and drain. Add other ingredients. Pour into 2-1/2 quart casserole and bake 40 minutes at 350 degrees. You can also heat in crockpot. Serves 8-10.

Rosemary Clayton, Former Moreno Valley School Board Member

Old Fashioned Sweet and Sour Baked Beans

1/2 lb. (about 10 slices) bacon
4 large onions, sliced
1 c. firmly packed brown sugar
1-1/2 tsp. dry mustard
1/2 c. cider vinegar
2 (1 lb.) cans dry butter beans (California limas)
1 (15-1/2 oz.) can green lima beans
1 (15-1/2 oz.) can red kidney beans
1 (28 oz.) can New England-style baked beans

In a 12" to 14" frying pan on medium heat, cook the bacon until crisp; drain on paper towels, then crumble. Discard all but 1/4 cup bacon drippings. Add onion slices to drippings, separating onions into rings. Stir in the sugar, mustard and vinegar and cook gently over medium heat for 10 minutes or until juices are reduced by about one-third. Drain the butter beans, lima beans and kidney beans. Combine the drained beans and baked beans in a 2-1/2 to 3 quart casserole. Add the bacon and the onion-vinegar mixture; stir gently to blend. Bake uncovered in a 350 degree oven until hot and bubbly about 1-1/4 hours. Makes 10-12 servings.

Irene Workman, Moreno Valley Chorale

Estrada Chili Beans

4 lb. beans
1/4 c. cilantro
1 Tbsp. garlic, mashed
1 tsp. salt (or to taste)
1-1/2 lb. hamburger
1 (14-1/2 oz.) can crushed tomatoes
1/4 c. green onion
1/4 c. chili powder (Gerharts)
1 Tbsp. oregano

Fry hamburger and boil beans. Mix in all other ingredients to hamburger and cook 5 minutes over low heat. Combine with beans; cook 10-15 minutes (simmer).

Frances Estrada

Recipe passed down through the Trujillo Family. Mrs. Estrada's (Trujillo) family originally settled in the Riverside, California area in the early 1800's. Their home is now a state landmark near Highgrove called "The Trujillo Adobe."

Grandad's Pink Beans

1 lb. PINK beans
1 large onion, chopped fine
1 Tbsp. chili powder (approximate)
1 (8 oz.) can tomato sauce
4 slices finely chopped bacon
4 cloves garlic, chopped fine
salt and pepper to taste

Put all ingredients in heavy pot, cover with water, bring to boil, turn fire down and cover pot with lid. Cook 5 or 6 hours (this used to cook on the back of the wood stove all day long). Keep watch that there is enough water, add more as needed to keep from burning. Better on the second day. If you like less liquid cook down more. Makes good refried beans.

Peggy Mottert

My father, Herald Warren prepared these beans for many years. He lived in Moreno Valley for 96 years until his death in 1989 at age 99. In my childhood there wasn't much money and my brother and I grew up eating these beans.

Pedernales River Chili

4 lb. chili meat*
2 cloves garlic
1 tsp. ground oregano
6 tsp. chili powder
2-6 dashes liquid hot sauce
1 large onion, chopped
1 tsp. comino seed
1-1/2 c. canned tomatoes
salt to taste
2 c. hot water

Place meat, onion and garlic in large, heavy fry pan or dutch oven. Cook until light colored. Add oregano, comino seed, chili powder, tomatoes, hot pepper sauce, salt and hot water. Bring to boil, lower heat and simmer about 1 hour. Skim off fat during cooking.

*Chili meat is coarsely ground round steak or well-trimmed chuck.

Mrs. Lyndon B. Johnson, Former First Lady

Mrs. Johnson's chili recipe was popular at the White House as well as at LBJ Ranch.

Sweet and Snappy Chili Surprise

1 (20 oz.) can pineapple chunks
1 (20 oz.) can whole tomatoes
1 (6 oz.) can tomato paste
3 cloves garlic, pressed
2 medium yellow onions, chopped
1 green bell pepper seeded and chopped
1/4 c. chili powder
4 tsp. ground cumin
1 Tbsp. diced jalapeno chilies
2 tsp. salt
2 Tbsp. olive oil
2 lb. lean boneless pork butt, cut in 1" cubes

Drain pineapple; reserve syrup. Drain and chop tomatoes. In large bowl, combine reserved syrup, tomatoes and juice, tomato paste, 2 cloves garlic, 1 onion, bell pepper, chili powder, cumin, jalapeno chilies and salt. Heat olive oil in dutch oven until very hot. Brown pork on all sides in batches. (Do not overcrowd). With all browned pork in pot, add remaining garlic and onion. Cook until onion is soft. Add tomato mixture to pork mixture, cover and simmer 3 hours, stirring occasionally. Add pineapple last 30 minutes of cooking. Serve with small bowls of sliced green onion, shredded Cheddar cheese and dairy sour cream. Serves 8-10.

Patti Langille, Public Relations, Various Groups

O.J.'s Chili

2 garlic cloves, crushed
2 lb. ground beef
2 (10-1/2 oz.) cans beef broth
1 medium onion, chopped
1 (8 oz.) can tomato sauce
a few Tbsp. shortening
2 c. pinto beans, canned
2 Tbsp. chili powder
a few Tbsp. flour
1 tsp. cumin
2 tsp. salt

Brown the meat and chopped onions in oil and pour off excess fat. Add chili powder, cumin, salt, crushed garlic, broth and tomato sauce. Cover and simmer for 45 minutes. Add pinto beans and simmer 15 minutes more. Thicken with small amount of flour paste. Serves 8.

Rev. O.J. Philpot, Senior Pastor, Sunnymead Wesleyan Church

Preston's Chili (Cook-off Winner)

1 lb. pkg. small red beans
2 lb. ground beef
1/4 lb. ground pork
2 pkg. Schilling chili seasoning
2 cloves garlic, crushed
1 medium onion, chopped
2 (1 lb. 13 oz.) large cans tomatoes
1/2 can water
chili powder
salt
pepper
cumin

Cook beans until tender. Brown pork, beef and onions. Add Schilling seasoning and stir well. Add crushed garlic, canned tomatoes and water. Add chili, salt, pepper and cumin to taste. Simmer for 30 minutes to blend flavors. Then add cooked beans and simmer for 20 more minutes. Tastes better when refrigerated overnight and then reheated.

Era Preston, Pastor's Assistant, Wesleyan Methodist Church

Baked Twist Macaroni and Cheese

8 oz. twist or spring macaroni
2 Tbsp. butter
2 Tbsp. flour
1 tsp. salt
1 tsp. dry mustard
2-1/2 c. hot milk
1-1/2 c. shredded cheese
1/4 c. bread crumbs
1/4 tsp. paprika
pinch of parsley flakes

Cook macaroni as directed on package. In another pan melt butter, blend in flour, salt, mustard. While stirring lift pan off gas flame. Add milk, simmer 1 minute, stirring constantly. Add 1 cup cheese, stir until smooth. Drain macaroni, add cheese sauce; combine; place in lightly greased casserole dish. Top with 1/2 cup cheese, bread crumbs, paprika and parsley flakes. Bake uncovered in 375 degree oven 25 minutes. Makes 6 servings.

Marie Cutrone, Moreno Valley Allied Art Association

Aunt Cindy's Macaroni Casserole

8 oz. shell macaroni
1 lb. ground sausage
1 can peas
1 can mushroom soup
1 can Cheddar cheese soup
8 oz. Velveeta cheese
1/2 c. milk

Cook macaroni as directed. Drain. Brown sausage. In saucepan combine both soups, Velveeta cheese, cubed, and milk. Cook until smooth over low heat. Combine macaroni, drained sausage, peas and soup mixture in casserole dish. Bake at 350 degrees for 30 minutes.

Judy Seefeldt

Macaroni and Cheese Deluxe

1-3/4 c. macaroni
2 c. cottage cheese
1 c. sour cream
1 beaten egg
3/4 tsp. salt
1/4 tsp. pepper
2 c. (8 oz.) Tillamook sharp cheese, shredded
paprika

Cook macaroni as directed, drain. Blend together cottage cheese, sour cream, beaten egg, salt and pepper, and shredded cheese. Mix with macaroni and place in bread loaf pan. Sprinkle top with paprika. Bake in 350 degree oven for 45 minutes.

Jane Markham

Zingy Tomato Macaroni and Cheese Casserole

2 c. elbow macaroni, uncooked
1 chicken bouillon cube
1/2 c. boiling water
1 (8 oz.) can tomato sauce
1 tsp. celery salt
1/2 tsp. garlic powder (optional)
2 Tbsp. margarine
8 oz. Cheddar cheese, grated or 4 oz. pepper jack cheese

Cook macaroni "a la dente" and drain. Dissolve bouillon cube in water. Add tomato sauce, celery salt (optional 1/2 teaspoon garlic powder) and stir. Butter casserole dish with part of margarine. Layer macaroni with cheese in casserole, finishing with a layer of cheese. Dot top with remaining margarine and pour tomato liquid over top distributing equally over surface. Bake in 375 degree oven about 40 minutes or until bubbling.

Judith A. Romano

Italian Macaroni

3 c. large elbow macaroni
1 lb. lean ground beef
1/2 diced onion
8 oz. can tomato sauce
1 pkg. Lawry's spaghetti sauce mix
4 oz. can mushrooms
2 (14-1/2 oz.) cans Italian style tomatoes
3 Tbsp. Pace salsa
1/8 tsp. Tabasco sauce or more
salt to taste

Boil water to cook macaroni, cook until tender. Brown beef and onion in large skillet, drain fat. Add tomato sauce, heat. Add spaghetti sauce mix, heat and stir, until thick. Add mushrooms, tomatoes, salsa, Tabasco sauce and salt to taste; simmer 25 minutes. Mix together with macaroni in large pan and heat well. Simmer for 5 minutes.

Dortha Pickens, Edgemont Women's Club

Chana's Spanish Rice

1 Tbsp. olive oil
1/2 lb. hamburger
1 onion, peeled and coarsely chopped
1 green pepper, cored and coarsely chopped
1/2 tsp. commercial chili powder
1-1/2 c. water
salt and pepper to taste
1/2 c. tomato sauce
1 Tbsp. butter
1 c. converted rice
2 Tbsp. Worcestershire sauce
1/4 tsp. Tabasco
1/4 tsp. whole thyme leaves

Heat a two quart Dutch oven and add the oil, hamburger and onions. Saute until the meat browns and falls apart and the onions are clear. Remove excess fat from pan and add the green pepper and chili powder. Saute an additional 5 minutes. Add all remaining ingredients and bring to a boil. Cover the pan and cook over low heat for 25 minutes or until the rice is tender.

Chana Alexander, Wesleyan Women

Reagan's Rancho Rice

2 c. sour cream
1 (4 oz.) can chopped chilies
salt to taste
1 c. chopped onion
1 c. cottage cheese
2 c. sharp cheese, grated
4 c. cooked rice

Combine sour cream, chilies, salt, onion and cottage cheese. Fold in rice. Place in buttered casserole and sprinkle grated cheese on top. Bake at 375 degrees for 25 minutes.

Georgetta Bradley

This recipe was in the paper when Ronald Reagan was Governor of California and is supposed to have been Nancy Reagan's favorite recipe.

Rice Pulao with Peas

2 Tbsp. butter/margarine
6 cloves
2 small pieces cinnamon
1 tsp. turmeric
1 tsp. caraway seed (optional)
2 c. uncooked rice (do not use minute rice)
1 c. peas (raw) or any other desired vegetable
1-1/2 tsp. salt
4 c. hot water
3 hard boiled eggs (optional) chopped or halved

Heat butter in a heavy pan. Put in the cloves and cinnamon. Add the turmeric and caraway seeds, if desired. Fry these spices slowly for a minute or so over low heat. Add the rice, peas and salt. Mix and fry gently for 2-3 minutes, stirring constantly. Next add the hot water; mix everything thoroughly and bring to a boil quickly. Then turn the heat very low and cook for 15-20 minutes with the lid on at all times. Add hard-boiled eggs, if desired. Serves 6-8 people.

Ruth Van Hala

This is an Indian recipe which I learned as a Peace Corps Volunteer in India. It is a very flavorful dish.

Broccoli and Rice Casserole

1 medium onion, chopped
1/2 stick butter or margarine
1/4 c. water
1 pkg. frozen broccoli
1 c. Minute Rice uncooked
1/2 jar (small) Cheese Whiz
1/2 c. milk
1 can cream of chicken or cream of mushroom soup

Brown onion in 1/2 stick of butter or margarine. Add 1/4 cup water and broccoli. Cook until tender. Put in 1-3/4 quart casserole. Add rest of ingredients and mix. Bake at 350 degrees for 45 minutes, uncovered. May be doubled.

Judy Nieburger, City of Moreno Valley Councilwoman

Savannah Crab and Rice Casserole

1 lb. crab meat
1 c. cooked rice
5 hard boiled eggs, chopped
1/2 c. chopped celery
1/4 c. chopped onion
1-1/2 c. mayonnaise
1/2 tsp. salt and pepper
4 c. total: Cheddar, Monterey Jack and/or Swiss cheese
1/4 c. finely chopped parsley

Preheat oven to 350 degrees. Mix all ingredients except 2 c. cheese together. Consistency would be like tuna salad; add more mayonnaise if too dry. Put in large casserole dish and top with remaining cheese. Bake for 30 minutes or until bubbly. Serves 6. An excellent dish to freeze.

Bennie Stafford

Easy Steamed Rice

2 c. semi-polished uncooked rice

Wash rice thoroughly until all starch is removed. Cover about 1" above the surface with water and bring to a boil over low or medium low heat. When water has disappeared but rice is still very moist, turn off heat and cover tightly. Rice will steam in about ten minutes. Recipes for steaming rice calls for a double boiler but with the above method it is not necessary. For dryer or moister rice add more or less water.

Erna Sun, City Historian

Fried Rice with Seafood

1-1/2 c. raw converted rice, cooked and chilled
2 Tbsp. olive oil
3 cloves garlic, peeled and crushed
1 onion, peeled, cut into large dice
1 medium tomato, cut 1/4" dice
1/2 green sweet bell pepper, 1/4" dice
1/2 lb. cooked seafood (shrimp, crab, clams, fish, etc.)
Tabasco to taste
salt and pepper to taste
2 Tbsp. rice wine vinegar (optional)
green onion, chopped for garnish

Cook the rice and allow it to cool. I do this the day before so that the rice will fall apart easily. Heat a wok or large frying pan and add the oil. Saute the garlic and onion until the onion is clear. Add the remaining ingredients and stir fry until all is hot. Use any kind of cooked seafood you wish. Top with chopped green onion.

Chana Alexander, Wesleyan Women

Oriental Fried Rice

3 c. cooked rice
2 eggs, scrambled
3 to 6 oz. chopped meat (your choice)
cooking oil
3 oz. (1 medium) chopped onion
1 medium tomato, chopped
1 to 2 tsp. monosodium glutamate
2 to 4 Tbsp. soy sauce

Cook rice. Scramble the eggs, chop into small pieces and put on the side. Brown meat in skillet in a small amount of oil. Stir in vegetables and monosodium glutamate. Stir in cooked rice, scrambled egg pieces and soy sauce. Simmer, stir and serve hot. (Other chopped vegetables may be added if desired.)

Sawangjhit Johnson

Ingredients for this recipe can vary according to your taste. Experiment with it.

Zucchini Quiche

3 c. zucchini, chopped
1 onion, chopped
1 small can Ortega chilies, diced
4 eggs
1 c. Bisquick
1/2 c. oil
1/2 tsp. Savory Salt
1/2 tsp garlic powder
1 tsp. oregano
1 c. Parmesan cheese

Mix together all ingredients, pat into greased dish and bake at 350 degrees, 30-35 minutes until brown.

Debbie Grzeskowiak, Secretary, Moreno Valley City Council

Quiche

4 eggs
1 c. heavy cream
1 c. half and half
1/2 tsp. salt
1/2 tsp. pepper
1 Tbsp. flour
1 baked 9" pie shell
bacon or ham
Swiss, Cheddar or American cheese

Layer meat and cheese on bottom of pie shell (1 layer of each). Beat together cream, half and half, eggs, flour and seasoning. Pour over layered meat and cheese in pie shell. Bake at 400 degrees for 10 minutes. Reduce temperature to 325 degrees. Bake for 30 minutes or until a knife inserted into center comes out clean.

Susan F. Dietz

Salmon Quiche

2 (9") unbaked pie shells
1 (1 lb.) can salmon
juice of 1/2 lemon
1 onion, minced
2 Tbsp. butter or margarine
1 Tbsp. chopped parsley
6 eggs, beaten
1-1/2 c. light cream or half and half
1/2 tsp. seasoned salt
1/4 tsp. pepper

Preheat oven to 450 degrees. Bake pie shells for 5 minutes. Lower heat to 350 degrees. Drain salmon juice into bowl. Flake salmon into pie shells. Sprinkle with lemon juice. Cook onion in butter 2-3 minutes. Sprinkle onion and parsley onto salmon. Mix salmon liquid and rest of ingredients. Pour into shells. Bake at 350 degrees for 50 minutes or until top is lightly browned all over. Let stand 5-10 minutes. Refrigerate any leftovers.

Patricia A. Hale

Quiche Lorraine

2 sticks butter or margarine, melted
8 eggs, beaten
1 c. milk
1 qt. cottage cheese
1 lb. Jack cheese, grated
3/4 c. (12 Tbsp.) flour
2 tsp. baking powder
1 (7 oz.) can Ortega chili, chopped

Mix all ingredients in a large bowl and then pour into a 9x13" baking dish. Preheat oven to 400 degrees. Bake 15 minutes, reduce heat to 350 degrees and bake 45 minutes. Let stand 15 minutes before cutting. May be baked a day ahead and refrigerated or frozen. Sauce (optional): Two 8 ounce cans tomato sauce, mix with 1 can water. Onion and bell pepper, to taste (chopped). Simmer 5 minutes. Serve over quiche. The amount of butter can be reduced; number of eggs can be increased especially if they are small. Serves 12.

Cookbook Committee

Swiss and Crab Quiche

1-3/4 c. shredded Swiss cheese (approx. 7 oz.)
1 (9") unbaked pie shell (deep dish)
7-1/2 oz. flaked crab meat (imitation crab meat may be used)
1 large or 2 small green onions, sliced (with tops)
4 beaten eggs
1-1/2 c. light cream or whole milk
1/2 tsp. salt
3/4 tsp. grated lemon peel
1/2 tsp. dry mustard
dash ground mace

Arrange cheese evenly over bottom of pastry shell. Top with crab meat; sprinkle with green onions. Combine eggs, cream, salt, lemon peel, dry mustard and mace. Pour evenly over crab meat. Bake in slow oven (325 degree) for about 45 minutes or until set. Remove from oven and let stand 10 minutes before serving.

Cindy Standfest

Esther's Cheese Souffle

5 slices buttered bread, cubed
3/4 lb. Cheddar cheese, grated
4 eggs
1/2 tsp. salt
1/2 tsp. Worcestershire sauce
1/4 tsp. paprika
1 tsp. grated onion
1 tsp. brown sugar
1/2 tsp. pepper
2 c. milk

Alternate bread and cheese in buttered 8" pan. Combine beaten eggs, milk and spices with onion. Pour over bread and cheese, cover and let stand overnight in refrigerator. Bake 1 hour at 300 degrees or until done.

Erna Sun, Cultural Preservation Advisory Board

Recipe originated by Esther Sun.

"Sunday Brunch"

1/2 c. mayonnaise
1/4 c. flour
dash of salt and pepper
2 c. milk
1/4 lb. grated cheese (Jack or American)
1/4 c. sliced green onions
1/4 c. sliced sauteed mushrooms
1/4 c. pimento
1-1/2 c. cubed, cooked ham
4 hard boiled eggs, sliced

Blend first 3 ingredients in saucepan. Gradually add milk. Cook and stir until thickened. Stir in next 4 ingredients. Slowly let cheese melt, then add ham and eggs. Heat to simmering. Serve on toasted English muffins. Garnish with sliced ripe olives and parsley.

Muriel Markham Lussier

Can be partially prepared ahead of time and quickly served to the guests you bring home from church.

Breaded Eggs

8 slices white bread
1 lb. cooked ham
3/4 lb. Velveeta cheese, cubed
7 large eggs, highly beaten
2-3/4 c. milk
1 tsp. dry mustard
1 tsp. salt
4 tsp. butter, melted

Remove crusts from bread. Butter a 9x13" dish and put bread on bottom of dish. Add ham and cubed cheese. In another bowl beat eggs, milk, mustard and salt. Pour over bread. Pour melted butter over all. Cover and refrigerate overnight. Bake 1 hour at 325 degrees.

Deanna Sands, Moreno Valley Congregational Church

Anna Mae's Breakfast — Eggs and Corned Beef Hash

4 medium potatoes
3 Tbsp. margarine
1 small onion, chopped
1 can corned beef (crumbled)
salt and pepper to taste
3 Tbsp. margarine
2 eggs per person
salt and pepper to taste

Boil whole potatoes, drain and cool; peel skin off and cut in cubes. Melt margarine in skillet; saute onion; add potatoes and corned beef. Cook over medium heat for about 5 minutes, stirring often to avoid sticking.

In a separate skillet melt margarine and fry eggs sunny-side up or over easy. Serve eggs over a generous helping of hash.

Bonnie Maynard, Cultural Preservation Advisory Board

Egg Curry

2 Tbsp. butter/margarine
2 medium onions, chopped
2-4 Tbsp. cilantro, fresh chopped
1-1/2 tsp. salt
1 tsp. turmeric
1 tsp. curry powder (or more to taste)
1/2 tsp. chili powder (optional)
2 tsp. coconut, shredded
4 medium tomatoes or 1 can tomatoes
2 Tbsp. yogurt or sour cream
8 eggs (hard boiled and warm)

For 4 people. Heat the butter and fry the chopped onions slowly. Add all the spices, salt and coconut. Mix well and fry slowly 2-3 minutes. Then add the sliced tomatoes. Stir this as you add the yogurt or sour cream. Let this simmer for 3-5 minutes. Then cut the warm, hard boiled eggs and add them to the curry. (Try to keep the yolks and whites together.) With a spoon, cover the eggs with the curry, put the lid on and allow the curry to simmer for 10 minutes. Place in a serving dish and serve hot with rice or Rice Pulao.

Ruth Van Hala

This Indian curry dish can be served with mild spices or hot spices. Adjust the ingredients to your taste.

Eggs a la Wheaton

1-1/2 lb. sausage
5 eggs
2-1/2 c. milk
1/4 tsp. dry mustard
salt and pepper to taste
3 c. spiced croutons
2-1/2 c. shredded Cheddar cheese
1 c. mushroom soup
1 jar (2-1/2 oz.) sliced mushrooms
2/3 c. milk

Brown and drain sausage and set aside. Combine eggs, milk, mustard, salt and pepper to taste. Layer cheese, croutons and sausage in 9x13" greased casserole. Pour milk and egg mixture on top. Cover and chill overnight. Mix soup, 2/3 c. milk and sliced mushrooms. Pour over sausage mixture and bake 1 hour (or until eggs are set) 325 degrees to 350 degrees, depending on oven. I use very little salt, if any. The croutons seem to be enough since they are seasoned.

Violet Judge

Scalloped Oysters

1 pint oysters
2 c. medium-coarse cracker crumbs
1/2 c. butter, melted
3/4 c. light cream
1/2 tsp. salt
1/4 tsp. Worcestershire sauce
pepper

Drain oysters, reserving 1/4 c. liquor. Combine crumbs and butter. Spread a third of crumbs in 8x1-1/2" round pan. Cover with half of the oysters. Sprinkle with pepper. Using another third of the crumbs, spread a second layer; cover with remaining oysters. Sprinkle with pepper. Combine cream, reserved oyster liquor, salt and Worcestershire sauce. Pour over oysters. Top with remaining crumbs. Bake in moderate oven (350 degrees) about 40 minutes. Makes 3-4 servings.

Cindy Standfest

Easy Shrimp Curry

1/4 c. chopped onion
1 Tbsp. margarine
1-2 tsp. curry powder
1 can mushroom soup
1/2 c. milk
1 c. shrimp diced

Saute onion in margarine; add rest of ingredients and heat. Serve with rice.

Dortha Pickens, Edgemont Women's Club

Creamed Fish — Dijon Style

1 lb. fish fillets
1 c. milk
1 Tbsp. Worcestershire sauce
2 tsp. lemon juice
1 Tbsp. Dijon mustard
black pepper (to taste)

Lay fish fillets in a shallow baking dish sprayed with Pam. Cream together: milk, Worcestershire sauce, lemon juice, Dijon and black pepper. Pour over fish fillets. Bake in 350 degree oven for 10-15 minutes.

Kari McCloskey, Registered Dietitian R.D.

Salmon Pie

1-1/2 c. flour
1/2 c. grated Parmesan cheese
3/4 c. shortening
2 to 4 Tbsp. water
1 (15 oz.) can red sockeye salmon, drained
1 large onion, diced
pinch of garlic
2 Tbsp. butter
1 (16 oz.) carton sour cream
4 eggs, beaten
1-1/2 c. shredded Swiss cheese
1 tsp. dill weed, crumbled
1/4 tsp. salt

Add cheese to flour and stir to mix well. Cut in shortening then add the water to make a stiff dough. Roll out and place in pie tin. Prick well with a fork. Bake at 375 degrees for 10 minutes. Cool.

Combine remaining ingredients and pour into partially baked pie crust. Bake at 375 degrees for approximately 1 hour. Serve warm. Serves 8.

Augusta Hamburg, Bucks and Does, Sunnymead Ranch

Barbara Bush's Blackened Redfish

3 lb. redfish, filleted
melted butter or margarine
1 Tbsp. paprika
2-1/2 tsp. salt
1 tsp. red pepper
1 tsp. onion powder
1 tsp. garlic powder
3/4 tsp. white pepper
3/4 tsp. black pepper
1/2 tsp. dry thyme
1/2 tsp. oregano

Dip fish in melted butter or margarine and then in mixture of seasonings. Cook in cast iron skillet, preheated until pan is very hot. Cook 2 minutes on one side, turn and cook for another minute. This dish is very smoky to prepare; it cooks well outside on a grill or campstove.

Barbara Bush, First Lady

Piccata of Veal

1/2 c. vegetable oil
12 thin slices veal, trimmed
salt and ground white pepper
1/2 c. flour
2 eggs, beaten in small bowl
1 Tbsp. chopped parsley
1/4 c. grated Romano cheese (optional)

Slowly heat the oil in a large Teflon pan or iron skillet. Sprinkle veal on both sides with salt and pepper. Then dip each veal slice very lightly on both sides in the flour. Mix together the beaten eggs and parsley. Put the veal in the egg mixture, turning each slice. Saute egg-coated veal in the hot oil to a golden brown on both sides. Remove to a serving platter. Serve Veal Piccata with pasta or rice and tomatoes. Makes 6 servings.

Mrs. Ronald Reagan, Former First Lady

Goulash

1 large green pepper, chopped
1 large onion, chopped
1-1/2 to 2 lb. lean ground beef
1 can mushroom pieces, undrained
2 cans chicken gumbo soup
3 cans tomato sauce
3 c. macaroni
1/2 tsp. garlic juice

Saute pepper and onion in small amount of oil until tender. Add ground beef and cook and stir until brown. Add mushrooms, tomato sauce and soup. In a separate pan cook macaroni, drain, rinse and add to first mixture. Add salt and pepper to taste. Serves 8.

Virginia Steinkamp

Spagonia

1 lb. ground beef
1 can spaghetti sauce
1 (8 oz.) pkg. cream cheese
1 c. sour cream
1 pt. cottage cheese
8 oz. pkg. thin noodles
1/2 medium onion, diced
salt and pepper to taste

Brown meat, add spaghetti sauce and salt and pepper. Simmer 10 minutes. Mix softened cream cheese, sour cream, cottage cheese and onion together. Set aside. Cook and drain noodles.

In a 9x13" casserole, put alternate layers of noodles and cheese mixture. Put meat and spaghetti mixture on top. Bake in 350 degree oven for 30 minutes.

Billie Grier, Life Member, Moreno Valley Historical Society

Can Opener Quick Lunch

1 can peas or green beans, drained
1 can cream of mushroom soup
1-1/2 c. cooked chicken, cubed
1/2 tsp. sage

Combine all ingredients and heat. Serve over chow mein noodles or rice.

Sharon Anthony, Moreno Valley Garden Club

Handy when unexpected guests arrive and all you have in the refrigerator is leftover chicken!

Spinach Fandango

2 lb. lean ground beef
1 c. fresh mushrooms, sliced
1-2 cloves garlic (or garlic powder)
1 medium onion, chopped
1 tsp. oregano
pepper to taste (salt, optional)
2 (10 oz.) pkg. frozen spinach (moisture removed after thawing)
1 can celery soup
2 c. sour cream
4 oz. mozzarella cheese, shredded

Brown beef with mushrooms, garlic, onion and seasonings. Add thawed spinach, stir and add soup and sour cream. Pour into a 9x13" pan and bake 30 minutes at 350 degrees. Add mozzarella cheese and let stand in hot oven until melted, about 5 minutes.

Rosemary Clayton, Moreno Valley Historical Society

Adelia's Adobo

3-4 lb. meat (chicken, beef or pork)
1/2 c. white vinegar
1/2 c. rice vinegar
2 c. water
1/3 c. soy sauce (divided in half)
1 clove garlic, mashed
1 tsp. pickling spice
salt and pepper to taste
1 tsp. olive oil
thickener (corn starch, arrowroot, flour)

Boil all ingredients and half the soy sauce together for five minutes; reduce heat and let simmer until almost done (approximately 1 hour). Remove the meat from sauce with slotted spoon and save the sauce.

In another skillet combine the oil, soy sauce and meat and fry until brown (about 5 minutes). Return the meat and drippings to the slightly thickened sauce and simmer for another 5 minutes. Serve over steamed rice.

Erna Sun, Cultural Preservation Advisory Board

Noodle Alfredo

1 lb. fettucine noodles (preferably fresh)
1/2 c. butter or margarine
2/3 c. heavy cream
1-1/4 c. grated Parmesan cheese
1/4 tsp. salt
dash of pepper
chopped parsley

Cook noodles as package label directs. Drain; keep warm. Heat butter and cream in medium saucepan until butter is melted. Remove from heat. Add 1 cup Parmesan cheese, salt and pepper. Stir until sauce is blended and fairly smooth. Add to drained noodles and toss until they are well coated. Sprinkle with remaining cheese and chopped parsley. Serve at once. Makes 6 servings.

Jane Markham

Taco Pizza

hamburger, browned and drained
lettuce
refried beans
mild Cheddar cheese, grated
6" pizza crust

For each pizza arrange ingredients on crust as follows: lettuce, hamburger, beans and grated cheese. Bake at 400 degrees for 12 minutes.

Joshua LeClair, Arachi Montessori Children's House

Spam and Eggplant Casserole

1 can Spam, cubed
1 can mushroom soup
16 coarsely broken crackers
2 tsp. melted butter
1 large eggplant, cubed
1/2 c. milk
2 tsp. grated onion
croutons, buttered

Mix and bake 45 minutes at 350 degrees. Remove from oven. Increase heat to 425 degrees. Put buttered croutons on top of dish. Return to oven to brown for 10 minutes.

Gladys Faubion, Moreno Valley Historical Society

From the Sunnymead Women's Club cookbook published in 1958.

Courtney's Snack Pizza

1 pkg. flaky refrigerator biscuits
1/2 c. pizza sauce
1/3 c. chopped fresh or canned mushrooms
sliced pepperoni
grated mozzarella cheese
any other toppings desired

Preheat oven to 400 degrees. Oil cookie sheet. Pat each biscuit into a 4" circle. Put each circle on the baking sheet. Spoon pizza sauce on each biscuit. Top with mushrooms, pepperoni and any other toppings. Sprinkle with cheese. Bake for about 8 minutes or until the crust is light brown.

Courtney Alexander, Age 13

Family Style Tacos

1 lb. ground chuck
1 (6 oz.) can tomato paste
1 (8 oz.) can tomato sauce
1-1/2 c. water
1 tsp. each: salt, cumin, chili powder and oregano
2 tsp. sugar
1/2 tsp. minced garlic
1 medium onion, chopped
1/2 c. uncooked rice
1 large bag of Frito Corn Chips

Brown meat lightly; drain fat if necessary. Add all other ingredients, except rice, and simmer for 20 minutes. Add rice and continue cooking for 20-30 more minutes.

Serve hot over Fritos and garnish with your favorites: grated Cheddar cheese, avocados, sour cream, salsa, black olives, shredded lettuce, etc.

Diana Lewis, Covenant Christian Church (Disciples of Christ)

Mexican style cuisine that even Easterners like!

Lasagna a la Russo

1 lb. pkg. lasagna pasta
3 lb. ricotta cheese
2 eggs
1 tsp. nutmeg
1/2 c. parsley
1 lb. ground round
spaghetti sauce a la Russo
1 lb. mozzarella cheese, grated
1 c. Parmesan cheese

Cook noodles according to package directions. Set aside. Mix ricotta cheese, 2 eggs, nutmeg and parsley. Set aside. Brown ground round, set aside.

Using a 3" deep baking dish, cover bottom with spaghetti sauce a la Russo and line the dish with a layer of noodles and dot with spoonfuls of the ricotta mixture; sprinkle with mozzarella and Parmesan cheese. Sprinkle 1/2 of the ground beef, cover with sauce, another layer of noodles, ricotta mixture and remaining ground beef, cheeses and sauce a la Russo.

Top with layer of noodles and sauce. Cover with aluminum foil and bake for 1 hour at 350 degrees. Remove and let stand for 30 minutes. Serve with the remaining sauce.

Karen Russo, Executive Assistant, City of Moreno Valley

Skillet Lasagna

2 lb. ground beef
chopped onions or garlic to taste
1 pkg. spaghetti sauce mix
3 c. (8 oz.) medium noodles, uncooked
1 pt. cottage cheese
1 tsp. basil
1 tsp. parsley
1-1/2 tsp. salt
1 can tomatoes
1 c. water
1-1/2 c. mozzarella cheese

Brown meat in large skillet. Pour spaghetti sauce mix over meat. Layer meat with uncooked noodles and cottage cheese. Add spices. Pour can of tomatoes and water over all. Lastly add mozzarella cheese. (Add one can of tomato juice if needed). Do not stir. Cook about 30 minutes on medium heat.

Rebecca Byrd, Public Safety Office, City of Moreno Valley

Chili Relleno Casserole

1 large can whole green chilies (mild)
2 lb. cheese (Monterey Jack, Cheddar or Longhorn), grated
1/3 c. Bisquick
4-6 eggs
1 small can condensed milk (if counting calories, 1 c. non-fat)

Remove and discard seeds from chilies; place in ice water for 2 hours. In a greased 9x12" casserole dish, alternate layers of chilies and cheese, ending with a cheese layer. Mix the Bisquick, eggs and milk together. Pour over the chilies/cheese mixture. Bake at 350 degrees for 20-30 minutes of baking. (I prefer to have salsa on the table and season to individual tastes.)

Lillian Kendall, Treasurer, Moreno Valley Historical Society

Neighborhood Cassoulet

2 lbs. dried navy/sm. white beans
1 Tbsp. salt
1 ham hock
1 tsp. black pepper
1 whole onion (medium)
8 whole cloves
4 carrots, sliced
1/4 tsp. dried thyme
1/2 lb. salt pork
6 whole chicken legs, separated
1/3 c. oil
1 c. chopped onion
2 garlic cloves, minced
1 lb. garlic sausage
1 c. dry bread crumbs
3 Tbsp. margarine, melted

Rinse beans. Soak overnight in sufficient clean water to generously cover the beans. Do not drain the beans the following day. Add salt, black pepper, ham hock, whole onion studded with cloves, carrots and thyme. Cover and simmer for 1-1/2 hours, adding water as needed. Remove and discard the onion and cloves. Soak the salt pork in boiling water for 10 minutes; drain, dice and add to the beans. Brush chicken legs and thighs with oil and broil 20-25 minutes. Set chicken aside. Drain chicken dripping into skillet, add 1 cup chopped onion and minced garlic. Cook until tender. Remove ham hock from beans and cut meat into 1" cubes, discarding fat and bone. Cut sausage into 1" pieces. Stir onion-garlic mixture into beans. In a 6 quart casserole, alternate layers of bean mixture, cubed ham, whole chicken pieces and sausage pieces. Cover and bake at 350 degrees for 3 hours, adding water if needed. Mix bread crumbs with melted margarine and sprinkle on cassoulet. Bake uncovered 30 minutes more. Serves 10-12.

Marie Cutrone, Moreno Valley Allied Arts Association

So delicious, invite your neighbors for dinner.

Pot Luck

1 (8 oz.) pkg. cooked noodles
1 can corned beef, chilled well before using
1 can cream of mushroom soup
1 c. milk
1/2 lb. cheese Kraft cubes or grated sharp cheese
1/4 c. diced onion
2 Tbsp. butter
salt and pepper to taste

Cook noodles until tender, drain off water. Combine noodles with corned beef, mushroom soup and milk; mix well. Add cheese, onion and butter. Salt and pepper to taste. Bake 1 hour in oven at 325 degrees.

Patricia Diaz

Kapoosta

1 lb. wide noodles
1 lb. bacon, cubed
1 large can sauerkraut
1 packet dry onion soup mix

Cook noodles until partially soft. Fry bacon, cut into cubes. Mix bacon, sauerkraut and soup mix together. Stir in noodles. Simmer on very low heat for 1 hour. Gently stir occasionally so as not to break noodles and prevent sticking.

Marian Chevis

Hot Tamale Pie

1-1/2 lb. hamburger
2 c. tomato juice
1 (#2) can creamed corn
1 can chopped ripe olives
1 small onion, chopped
1 Tbsp. chili powder
1 Tbsp. salt
1/4 c. cornmeal

Brown hamburger and onion, drain off fat. Wash under hot water to remove excess grease. Add remaining ingredients and allow to thicken. Place in greased casserole and bake 1 hour at 400 degrees. Can be topped with buttered crumbs or small can french fried onion rings.

Pat Hogan, Secretary, Hartig Properties

Cabbage Rolls

1 Tbsp. margarine
1 large onion
2/3 c. long grain rice
1/4 of a green pepper
salt, pepper and garlic to taste
2 lb. lean ground round beef
1 large (2 small) egg
2 medium sized heads of cabbage (4 lb.)
1 large can tomato juice
water, used in 1/4 c. measures

Brown onion in margarine. Rinse rice in water, drain and add to onion. Add 1/4 cup water and boil down. Add another 1/4 cup water and boil down. The third time, add 1/4 cup water and seasonings. Boil down. Mix seasoned rice, meat and egg; put aside to cool. Cook cabbage in boiling water 3-5 minutes. Separate leaves from head of cabbage and let cool. Carefully cut the thick stem of cabbage leaf to thin, do not cut through. Put 1/4 cup of meat mixture in center of a leaf and fold in edges. Roll leaf from stem end. Into a 6-8 quart pot, shred remaining cabbage. Layer cabbage rolls, seam side down. Add enough tomato juice to cover rolls. Bring to a boil, lower heat and simmer 1-1/2 hours or until cabbage is tender. Taste for doneness.

Marge Culbertson, Valley Party Rental (C.H.F.)

Golabki (Cabbage Rolls)

1-1/2 lb. lean ground beef
1/2 c. cooked rice
1 egg
1 medium diced onion
1/2 lb. bacon
1 large head cabbage
2-1/2 c. tomato soup (3, 6 oz. cans)
salt
pepper
garlic cloves (to liking)

Boil cabbage in a large pot only to soften leaves. Remove and strain, saving broth in pot. While cabbage is cooling, saute 1/2 onion, garlic and bacon in frying pan, then add to broth along with tomato soup.

In a bowl mix together ground beef, 1/2 onion, garlic, salt, pepper, cooked rice and egg. Gently peel leaves of cabbage and place balls of beef mixture into leaves and roll, tucking ends of cabbage into ball. Gently place golabki's into broth and simmer for approximately 3 hours.

Joseph Maynard, Sr.

Delicious served over mashed potatoes. This recipe was passed down from my Grandmother Lucy.

Porcupines in the Weeds

1 lb. ground beef
1/4 c. cracker crumbs
1/2 c. milk
1 Tbsp. chopped onion
1 Tbsp. green pepper, chopped
1 Tbsp. celery, chopped
salt and pepper to taste
1/2 c. dry rice
1 head cabbage
1 can tomato soup
2 c. water
1 tsp. salt

Shred cabbage, place in kettle and cover with tomato soup, water and salt. In a mixing bowl, mix raw beef, cracker crumbs, milk, onion, green peppers, celery and salt and pepper. Divide into 8 portions and form into oval balls. Dip each into dry rice and place in kettle with cabbage mixture. Cover, cook slowly 45 minutes. The rice forms "quills" to porcupines.

Dorothy Simon, Moreno Valley Congregational Church

Johnny Marzetti

2 Tbsp. margarine or butter
2 large onions, diced
1 clove garlic, diced
1-1/2 lb. ground beef
1 can tomato paste
1 (8 oz.) can mushrooms
1-1/2 c. water
1 c. diced celery
1 green pepper, diced
1 Tbsp. vinegar
salt and pepper to taste
1/2 lb. sharp process cheese
1 pkg. noodles (any kind)

Melt margarine or butter in large skillet; add onions and garlic. Cook until soft. Add ground beef and cook until brown. Stir in tomato paste, water and mushrooms with liquid. Then add celery, green pepper, vinegar, salt, pepper and cheese. Simmer 15 minutes to make a thick sauce, stirring occasionally. Cook noodles until tender. Drain and mix with sauce. Place in a large casserole rubbed with butter on the bottom. Bake at 350 degrees for 1 hour.

June P. Mackey, Co-President, Moreno Valley Old Settler's Association (1990-1991)

Can be put in a 9x13" pan or larger. This recipe has been in my family for over four generations.

Zucchini Moussaka

3 medium zucchini, sliced 1/4" thick
1 onion, sliced
1 Tbsp. vegetable oil
1 lb. ground beef, lean
1 clove garlic, minced
1/2 tsp. salt
1/4 tsp. cinnamon
1 (8 oz.) can tomato sauce
1 c. cottage cheese
1 egg, slightly beaten
1/4 c. grated Parmesan cheese

In skillet, brown zucchini and onion lightly in oil; remove from skillet and place in bottom of shallow 2 quart baking dish. In same skillet brown beef; pour off fat. Stir in garlic, salt, cinnamon and tomato sauce. Spoon over zucchini and onion. Blend egg and cottage cheese; spoon over mixture. Sprinkle Parmesan cheese on top. Bake 350 degrees about 45 minutes. Serves 6.

Patricia A. Hale

Russo's Spaghetti Sauce and Meat

Sauce:
1 (16 oz.) can crushed tomatoes
1 (16 oz.) can tomato puree
1 small can tomato paste
1 (16 oz.) can water
1/3 clove fresh garlic, chopped
1/2 c. fresh parsley, chopped
1 tsp. salt
1 tsp. basil
pepper (to taste)
Meatballs:
1 lb. 15% fat ground beef
1 c. Italian flavored bread crumbs
1 egg
1/2 tsp. salt
1/4 tsp. pepper
1 tsp. parsley fresh or flaked
1/4 c. Parmesan or Romano cheese
1 lb. country ribs
1 lb. Italian sweet (mild) sausage

In large pan, combine all sauce ingredients, stir well and set aside. Mix meatball ingredients. Form into 12 balls. Brown in skillet. Cut ribs in pieces and brown in skillet. Brown Italian sausage. Add browned meat to spaghetti sauce. Cook over medium heat until sauce comes to a boil. Lower heat and simmer 2 hours.

BUON APPETITO!

Karen Russo

Microwave Beef-Wine Spaghetti

2 lb. beef stew in 1/2" pieces
1 (32 oz.) jar spaghetti sauce
1/2 dry red wine
1 envelope dry onion soup mix
8 c. hot, cooked spaghetti
grated Parmesan cheese

Mix stew beef, spaghetti sauce, wine and soup mix, in a 3 quart casserole. Cover tightly and microwave on high for 15 minutes; stir, cover and microwave on 30% power, stirring every 30 minutes until tender; 1-1/4 to 1-1/2 hours. Spoon sauce over hot spaghetti; sprinkle with cheese. 8 servings.

Erin Rudat

Corn Dogs

1/3 c. corn meal
1/2 c. flour
1 Tbsp. sugar
3/4 tsp. baking powder
1/2 tsp. salt
1 Tbsp. shortening
1 egg
2/3 c. milk
6-8 hot dogs

Mix dry ingredients together. Cut in shortening. Mix the egg and milk and combine with dry ingredients. Wipe franks and roll lightly in flour. Dip franks in batter and deep fry at 350 degrees until brown.

Gayle Fleshman Johnson

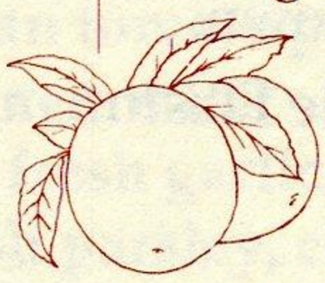
Ham and Red Beans

1/2 c. chopped onion
1/2 c. chopped green pepper
1 Tbsp. butter
1 Tbsp. cornstarch
2 Tbsp. vinegar
2 Tbsp. firmly-packed brown sugar
3 Tbsp. tomato paste
1 tsp. Worcestershire sauce
1/2 tsp. dry mustard
2 (16-ounce) cans red kidney beans
1-1/2 c. diced cooked ham

Saute onion and green pepper in butter until tender. Blend cornstarch and vinegar; add next 4 ingredients. Combine beans and ham; add onion mixture. Mix well and put into a 1-1/2 quart casserole. Bake at 350 degrees for 30 minutes. Serves 4-6.

Cookbook Committee

This appetizing citrus label, printed in bright yellow, is a perfect choice for our cookbook. While lemons are grown in Moreno Valley, Corona, to the west of us, has been known as the "lemon capitol of the world". Lemons are picked by size, thus they will be found on the trees in all stages of growth from blossom to large ripe fruit.



Breads, Rolls, and Pastries

Label from the Linda Faxon Collection
"Citrus crate label is reproduced with the permission of Sunkist Growers Inc."

Banana Bread

1/2 c. shortening
1 c. sugar
2 eggs, unbeaten
3 ripe bananas, mashed with fork
2 c. flour
1 tsp. baking soda
1/2 c. chopped walnuts
sliced maraschino cherries

Cream shortening and sugar; add eggs and beat well. Add mashed bananas and beat again. Add flour, soda and chopped nuts. If desired, add a few cherries. Bake in greased loaf pan at 325 degrees for 1 hour and 15 minutes. Use more cherries as garnish.

Fern O. Taylor, Phone Committee, Moreno Valley Historical Society
Charlotte Banta

Grandma Gibson's Best Banana Bread

1 c. sugar
1/2 c. butter
2 eggs
1 Tbsp. lemon juice
1-1/2 c. ripe bananas (3 or 4 bananas)
2 c. flour
3 tsp. baking powder
1/2 tsp. salt
1 c. chopped walnuts
1 c. Quaker 100% Natural Cereal

Mix all ingredients together and bake in a lightly floured pan for 1 hour in a 325 degree oven.

Melissa Eiselein, Moreno Valley resident for 10 years

My Grandmother gave me this recipe. My oldest son, Christopher always looks forward to Christmas not just for the toys, but my Grandmother's Banana Bread.

Nana's Brown Bread

2 c. graham or whole wheat flour
1/2 c. brown sugar
1 tsp. baking soda
1 tsp. salt
1 c. raisins
2 c. buttermilk or 1-1/2 c. regular milk

Mix flour, sugar, baking soda, salt and raisins in a bowl. Stir in milk. Put into greased loaf pan and bake 325 degrees for 45 minutes.

Lois Lippman, President, Genealogical Society of Riverside

Dutch Bread

1 c. oil
2 c. sugar
3 eggs
1 tsp. cloves
2 tsp. nutmeg
3 Tbsp. cinnamon
4 c. flour
2 Tbsp. lemon juice
2 tsp. soda
1/4 tsp. salt
2 c. sour milk

Mix oil, sugar and eggs. Set aside. Mix cloves, nutmeg, cinnamon in flour, then add to oil, sugar, egg mixture. Add lemon juice, soda, salt to sour milk. Mix well and add to first mixture. Mix well. Bake at 350 degrees for 30 minutes or until brown. Makes 2 large loaves or 4 small ones.

Patty Raykovitch

Fresh milk or evaporated milk may be soured by adding 1 tablespoon vinegar to each cup of fresh milk or diluted evaporated milk. Stir well.

Cranberry Nut Bread

2 c. flour, sifted
1-1/2 tsp. baking powder
1/2 tsp. baking soda
1 egg, well beaten
1/2 c. chopped nuts, pecans or walnuts
1 c. sugar
juice and grated rind of 1 orange
1 tsp. salt
2 Tbsp. melted shortening
2 c. fresh halved cranberries

Sift together all dry ingredients. Combine orange juice, rind, melted shortening and enough water to make 3/4 cup liquid. Stir in egg. Pour into dry ingredients and stir just enough to dampen. Fold in cranberries and nuts. Spoon into greased pan (loaf), spreading evenly and making corners a little higher than the center. Bake at 350 degrees for 50-60 minutes. (Toothpick must come out clean.) Remove from pan. Cool. Store overnight for easy slicing. May be frozen. Triple recipe for best results. (2 bags of cranberries minus 2 cups for 3 loaves.)

Jan Davidson

Family tradition at Thanksgiving and Christmas for 30 years!

Easy Cheese Bread

2-1/4 c. all-purpose flour
2 Tbsp. sugar
1 tsp. salt
1 pkg. active dry yeast
1/2 c. milk
2/3 c. diced smoky flavor or plain cheese spread
2 Tbsp. butter or margarine
1 egg

Grease large loaf pan and preheat oven to 375 degrees. In large bowl, combine 1 cup flour, sugar, salt and dry yeast. In saucepan, heat milk, cheese spread and butter until milk is warm. (Cheese and butter need not be melted.) Add warm liquid and egg to flour mixture. Blend at lowest speed until cheese is well mixed, about 2 minutes. By hand, stir in remaining flour to form stiff batter. Spoon into prepared pan and cover. Let rise in warm place 1 to 1-1/2 hours. Bake 20-30 minutes. Remove from pan immediately.

Jacqueline M. Anderson, Edgemont Women's Club

Onion Bread

1 pkg. Pillsbury hot roll mix
3/4 c. very warm water
1/2 c. sour cream
1 egg
1 (3 oz.) can French fried onions

Dissolve yeast from hot roll mix in water. Stir in sour cream and egg. Add flour mixture from hot roll mix. Add the onions and blend well. Cover, let rise in warm place for 40-45 minutes. Stir down dough; spoon into greased pan. Cover and let rise for 30-45 minutes. Bake in 375 degree oven for 25-30 minutes. Remove from pan immediately.

Jacqueline M. Anderson, Edgemont Women's Club

Parmesan Bread

1/4 c. melted butter
2 Tbsp. Parmesan cheese
1 tsp. garlic salt
1 loaf frozen bread dough

Mix butter, Parmesan cheese and garlic salt. When bread dough is thawed, cut into 16 pieces and roll in balls on floured surface. Cover and let rest for 10 minutes.

Grease loaf pan. Roll balls in cheese mixture and place in rows in pan. Drizzle remaining butter on top. Cover and let rise until double in size. Bake at 350 degrees for 20-30 minutes or until golden brown.

Shirley Morgan, United Methodist Church Choir

Pumpkin Bread

4 beaten eggs
1 c. cooking oil
2 c. pumpkin
3 c. sugar
3-1/2 c. flour
2 tsp. baking soda
1-1/2 tsp. salt
2 tsp. nutmeg
1 tsp. cinnamon
1 c. chopped nuts

Mix eggs, oil, pumpkin and sugar. In separate bowl mix dry ingredients: flour, soda, salt, nutmeg and cinnamon. Add dry mixture to egg mixture. Add nuts. Pour into 3 (1 lb.) greased coffee cans. Bake 1 hour at 350 degrees.

Cindy Miller

This is one of my grandmother's (Mattie Paine's) favorite recipes prepared every Thanksgiving. She moved to Moreno Valley in 1967.

Mrs. Lyndon B. Johnson's Spoon Bread (Southern Style)

3 c. sweet milk
3 eggs
1 scant c. corn meal
butter the size of a walnut
3 level tsp. baking powder
1 tsp. salt

Stir corn meal into 2 cups milk and let mixture come to a boil, making a mush. Add balance of milk and add well-beaten eggs. Stir in salt, baking powder and melted butter. Bake half hour in 350 degree oven.

Mrs. Lyndon B. Johnson

The Johnsons often had Spoon Bread in place of ordinary breads at the LBJ Ranch as well as at the White House.

Swiss Cheese Bread

3/4 c. beer or water
1 c. swiss cheese cut into 1/2" cubes
1 pkg. hot roll mix
1 egg
1-2 tsp. sesame seeds (optional)

Heat beer or water and cheese in medium saucepan until very warm (105-115 degrees). Cheese will not melt completely. In large bowl, dissolve yeast from hot roll mix in warm liquid. Stir in egg; add flour mixture from hot roll mix. Blend well. Cover and let rise in warm place for 30-45 minutes. Grease loaf or bundt pan and sprinkle with sesame seeds. Knead dough on floured surface until it is no longer sticky. Press or roll out into a 12x8" rectangle. Cut into 3 long strips. Shape into long rolls 1" in diameter and braid. Place in pan and pinch the ends together. Cover and let rise for 45 minutes. Bake at 375 degrees for 35-45 minutes, until crust is a deep golden brown. If the loaf sounds hollow when thumped, it is done. Remove from pan immediately.

Jacqueline M. Anderson, Edgemont Women's Club

Zucchini Bread

2 eggs
1 c. sugar
1/2 c. oil
1 c. grated zucchini
1 tsp. vanilla
1-1/2 c. flour
1/2 tsp. salt
1/2 tsp. baking soda
1-1/2 tsp. cinnamon
1/8 tsp. baking powder
1/2 c. chopped nuts (pecans or walnuts)

Beat eggs and sugar together. Stir in oil, zucchini and vanilla. Mix well. Add together dry ingredients. Blend into moist mixture. Fold in nuts. Pour into well greased loaf pan. Bake at 350 degrees for 1 hour. Remove from pan and cool. Makes 1 loaf.

Jan Davidson, Minutes Secretary, City of Moreno Valley

Zucchini Nut Bread

3 eggs, beaten until foamy
1 c. Wesson oil
2 c. sugar
2 c. grated raw unpeeled zucchini
3 c. flour
1 Tbsp. vanilla
1 tsp. salt
1 tsp. soda
1 c. chopped nuts

Add ingredients in order listed. Bake in greased and floured loaf pans in a 350 degree oven for one hour. Freezes well. Yields 2 small loaves.

Dorothy W. Bracken

Stuffed French Toast

8 slices bread (crusts removed)
2 (8 oz.) pkg. cream cheese
1 dozen eggs
2 c. milk
1/3 c. maple syrup

Remove crusts from bread slices and cube. Place half the cubes in 9x13" ungreased casserole dish. Cube the cream cheese. Place on top of bread cubes. Cover with remaining bread cubes. Combine whisked eggs, milk and maple syrup. Pour over bread and cheese. Refrigerate overnight. Bake at 375 degrees for 45 minutes. Serves 8-10.

Gayle Fleshman Johnson

Hush Puppies

1 c. corn meal
1/2 c. flour
1/2 tsp. soda
2 tsp. baking powder
1/2 tsp. salt
1/2 c. chopped onions
1 c. buttermilk
1 egg, beaten
oil for frying

Sift together corn meal, flour, soda, baking powder and salt. Mix well. Add egg, buttermilk and chopped onions. Drop batter by small spoon full into hot oil. Fry until golden brown. Makes 2-1/2 dozen.

Bernice Stafford, Charter Member of Friends of the Senior Citizens

These are better if fried in the same oil used in frying fish.

Gloria Deukmejian's Apple Muffins

1/2 c. apple juice
1/3 c. sugar
1/4 c. oil
1 egg
1-1/2 c. all-purpose flour
2 tsp. baking powder
1/2 tsp. cinnamon
1/4 tsp. salt
1 c. chopped apples
Topping*

Combine apple juice, sugar, oil and egg. Blend well. In a separate bowl, combine flour, baking powder, cinnamon and salt. Add liquid to dry ingredients, stirring just until blended. Fold in apples. Divide batter among 10 lightly greased muffin cups. Sprinkle with topping. Bake in 350 degree oven for 20 minutes or until toothpick inserted in center comes out clean.

*Topping: Combine 1/3 cup finely chopped walnuts, 2 tablespoons packed brown sugar and 1 teaspoon cinnamon.

Gloria Deukmejian, wife of George Deukmejian,
Governor of the State of California

Submitted with the Governor's best wishes.

Six Week Bran Muffins

1 (15 oz.) box Raisin Bran
3 c. sugar
5 c. flour, sifted
5 tsp. soda
2 tsp. salt
4 eggs, beaten
1 c. oil
1 qt. buttermilk

Mix dry ingredients in a large bowl. Add eggs, oil and buttermilk. Mix well. Fill greased muffin tins 2/3 full. Bake 20 minutes at 400 degrees. Store, uncovered in refrigerator and take out what is needed. Will keep up to 6 weeks.

Roberta Boyd, Moreno Valley Congregational Church

Edwards Mansion Orange Muffins

4 c. flour
2 c. sugar
1-1/2 Tbsp. baking powder
1-1/3 c. butter at room temperature
3/4 c. shortening
1/2 c. milk
5 eggs
1-1/4 c. orange juice
1 c. diced orange sections

Mix together all dry ingredients; add butter, shortening, milk, eggs and orange juice. Spoon batter into greased muffin pans until 2/3 full. Top each muffin with an orange section. Bake at 375 degrees for 20 to 25 minutes. Makes 3 dozen muffins.

Josephine Schmuck
Erna Sun

These muffins were made famous at the Edwards Mansion Restaurant in Redlands, California.

One Hour Buttermilk Rolls

2 pkg. dry yeast
1/4 c. warm water
1-1/2 c. warm buttermilk
3 Tbsp. sugar
3 Tbsp. melted shortening
4-1/2 c. flour
1 tsp. salt
1 tsp. baking soda

Soak dry yeast in warm water. Add buttermilk, sugar and shortening. Sift dry ingredients and beat all together. Let stand 10 minutes. Knead slightly and shape into rolls. Let rise 30 minutes. Bake 15-20 minutes at 400 degrees.

Tina E. Loomis, United Methodist Church Choir

Quick Rolls

1 pkg. yeast
1 c. warm water
2 Tbsp. sugar
1 tsp. salt
2 Tbsp. melted shortening
1 egg, well beaten
3 c. flour, approximate

Dissolve the yeast in warm water. Add rest of ingredients. Knead on bread board for a few minutes. Shape into rolls. Let rise in warm place until double in size. Bake for 15-20 minutes in a 375 degree oven.

Bernice Staffard

One Hour Dinner Rolls

1 pkg. dry yeast
1 c. warm water
2 Tbsp. sugar
2-1/2 c. flour
1 tsp. salt
1 egg
2 Tbsp. shortening

In mixing bowl, dissolve yeast in water. Stir sugar, half of flour and salt into yeast. Beat with a spoon until smooth. Add egg and shortening. Beat in rest of flour until smooth. Scrape down sides of bowl and cover with cloth. Let rise in warm place until double, about 30 minutes.

Grease 12 large muffin cups. Stir down raised dough. Spoon into muffin cups filling them 1/2 full. Again let rise in warm place until dough reaches top of muffin cups, 20-30 minutes. Heat oven to 400 degrees. Bake 15-20 minutes.

Jodi Sutton, Executive Director, Riverside Business Xchange

Puffy Surprise Oven Pancakes

2 eggs, slightly beaten
1/2 c. flour
1/2 c. milk
2 Tbsp. margarine or butter
4 c. sliced fruit
1/2 c. firmly packed brown sugar
8 oz. dairy sour cream

Heat oven to 425 degrees. Beat eggs slightly. Lightly spoon flour into measuring cup. Add flour and milk to eggs, beating until combined. Melt 1 tablespoon margarine in each of 2 (9") glass pie plates. Pour batter into prepared pie plates. Bake for 10-15 minutes or until golden brown. (Pancakes will form a well in the center and edges will puff up.)

Spoon fruit or combinations of fruit into center of pancakes. Sprinkle with brown sugar and top with sour cream. Serve immediately. Serves 4.

Dr. Linda Wisher, Associate Superintendent,
Moreno Valley Unified School District

Pancake creates a bowl to hold the fruit. Can be used for brunch, lunch or dessert.

Cornbread Stuffing

1 box Jiffy cornbread, baked
4 slices bread, toasted
1 egg, beaten
1/2 c. butter
1/2 c. chopped onions
1/4 c. green pepper
3/4 c. celery, finely diced
1 Tbsp. poultry seasoning
1/2 tsp. salt
1/2 c. chopped nuts, optional
(English walnuts are good)
turkey or chicken broth

Follow directions on the box for mixing and baking the cornbread. Crumble cornbread and toasted bread slices together. Add beaten egg and mix. Saute onion, pepper and celery in the 1/2 cup butter. Add to crumb mixture. Add poultry seasoning, salt and nuts. Mix. Add sufficient hot broth to give a moist consistency to the stuffing. Place in a medium size baking dish. Bake at 350 degrees until hot, approximately 20 minutes or longer.

Kris Dale

French Apple Cobbler

Filling:
5 c. peeled, sliced tart apples
3/4 c. sugar
2 Tbsp. all-purpose flour
1/2 tsp. cinnamon
1/4 tsp. salt
1 tsp. vanilla
1/4 c. water
1 Tbsp. soft butter or margarine

Batter:
1/2 c. sifted all-purpose flour
1/2 c. sugar
1/2 tsp. baking powder
1/4 tsp. salt
2 Tbsp. soft butter or margarine
1 egg, slightly beaten
Topping:
light cream or whipped cream

Preheat oven to 375 degrees. Make Filling: In medium bowl, combine apples, sugar, flour, cinnamon, salt and vanilla and 1/4 cup of water. Turn into a 9x9x1-3/4" baking pan. Dot apples with butter.

Make Batter: In medium bowl, combine all batter ingredients; beat with wooden spoon until smooth. Drop batter in 9 portions on apples spaced evenly. Batter will spread during baking. Bake 35-40 minutes, or until apples are fork-tender and crust is golden brown. Serve warm with cream. Makes 6-8 servings.

Joyce Paquette

Peach Cobbler

3/4 c. flour
1 c. sugar
1-1/2 tsp. baking powder
dash of salt
3/4 c. milk
1/2 c. butter or margarine
2 c. fresh peaches, sliced
1/2 c. sugar

Sift together flour, sugar, baking powder and salt. Slowly stir in milk to make a batter. Melt butter in an 8" square baking dish and pour in batter. Do not stir. Toss together peaches and sugar and arrange in batter. Bake in a preheated 350 degree oven for 40 minutes or until dough is cooked through and lightly browned. Serves 6.

Erin Rudat

Raisin Coffee Cake

8 c. flour
3 envelopes dry yeast
1 c. sugar
1 tsp. salt
1 c. warm tap water
1 c. milk
1 stick butter or margarine
5 eggs
1 c. raisins

In large bowl of electric mixer, combine 1 cup of the flour, yeast, sugar and salt. In small pan heat water, milk and butter until very warm. Add to first mixture and heat at medium speed until smooth. Add eggs and beat until blended. Work in raisins and balance of flour, making a soft dough. Knead on a lightly floured board until smooth and elastic. Put into a large greased bowl, cover and let rise in a warm place until double. Knead down to original size and place in greased pans. When double in size, bake at 350 degrees for 45 minutes. Brush top with butter.

Dale Sparks

Avocado Pie

1 can Eagle Brand milk
1/2 c. lemon juice
1 egg, beaten
3/4 c. avocado pulp mashed smooth
1 graham cracker crust
4 graham crackers

Mix all ingredients together and pour into a graham cracker crust. Sprinkle with graham cracker crumbs. Chill.

Nellie Adams, Star of the Valley, O.E.S.

Cherry-Raspberry Pie

1 can cherry pie mix
3/4 c. sugar
1 (large) can crushed pineapple, undrained
1 Tbsp. cornstarch
nuts
1 tsp. red food coloring
1 (3 oz.) box raspberry jello
6 bananas, sliced
pie shell

Combine cherry pie mix, sugar, pineapple and juice, cornstarch and food coloring. Cook until thick. Remove from heat and add jello. Stir well. Allow to cool. Add bananas and nuts. Pour into pie shell. Top with whipped topping. Chill.

Irene Calvert, Edgemont Women's Club

Coconut Pie

Pie Crust:
1 c. flour
1/2 tsp. salt
1/2 c. Crisco
2-1/2 tsp. ice water or more as needed
Filling:
1/2 c. sugar
3 Tbsp. corn starch
1/2 tsp. salt
1-1/2 c. milk
3 beaten egg yolks (save whites)
1 Tbsp. margarine
1 tsp. vanilla
1 c. flaked coconut
No Weep Meringue recipe

Sift together flour and salt. Cut in Crisco. With fork stir ice water into mixture until desired consistency. Roll out and fit into a 9" pie tin. Bake at 425 degrees until light brown. Cool. For filling, mix together in saucepan: sugar, cornstarch and salt. Mix milk into dry ingredients slowly, 1/2 cup at a time until well blended. Cook, stirring, until it starts to thicken. Stirring constantly, add a small amount of mixture to egg yolks. Pour yolks back into pan. Cook, stirring until thickened. Remove from heat and add margarine, vanilla and coconut. Cook, then pour into prepared pie shell. Top with "No Weep Meringue."

Shirley Glidewell

Chocolate Cherry Pie

1 (8") baked pie shell or graham cracker crust
1 (6 oz.) pkg. chocolate chips
1/2 tsp. salt
1 (15 oz.) condensed milk (Eagle Brand)
1 can cherry pie filling
1/2 tsp. almond extract (optional)

Melt chocolate chips, adding salt to chips. Add condensed milk and stir. Add cherry pie filling and flavoring. Mix well. Pour into pie crust. Bake at 350 degrees for approximately 20 minutes.

Rose Cook

Cracker Pie (Mock Apple Pie)

4 c. water
2 c. sugar
4 tsp. cream of tartar
40 Ritz crackers, crumbled
dash of cinnamon
dash of nutmeg
1 pie shell, unbaked
butter

Combine water, sugar and cream of tartar; bring to a boil. Boil for 2 minutes. Add cracker crumbs, cinnamon and nutmeg. Boil for 1 minute longer. Cool; place in pie shell. Dot with butter. Bake at 350 degrees for 55 minutes.

Margaret Anderson, Premier Real Estate

Favorite recipe of Nell Myers, President, Vets World War I, Paramount, California.

Custard Pie

4 eggs
6 Tbsp. sugar
1/4 tsp. salt
3 c. milk
1/2 tsp. vanilla
9" pie crust, unbaked
few gratings of nutmeg

Beat eggs slightly, add sugar, salt, milk and vanilla. Pour into 9" pie crust and bake in a 450 degree oven for 5 minutes. Decrease heat to 325 degrees and continue to bake until silver knife comes out clean. Sprinkle nutmeg on top. Cool.

Myrtle Eagle, Moreno Valley Congregational Church

Lemon Chiffon Pie

3 egg yolks
juice and grated rind of 1 lemon (use 1-1/2 lemon, if desired)
2/3 c. sugar
2 Tbsp. water (do not use more)
3 egg whites
1/3 c. sugar
one prebaked cooled pie shell

Beat egg yolks, add lemon, sugar and water. Boil until thick. Beat egg whites, add 1/3 cup sugar. Blend with other mixture. Pour into prebaked pie shell and brown.

Myrtle Eagle, Moreno Valley Congregational Church

Easy Lemon Pie

1-1/2 c. water
4 Tbsp. cornstarch
1/2 c. lemon juice
1-1/2 c. sugar
3 egg yolks, well beaten
pinch of salt
1 Tbsp. margarine
Cool Whip

Heat water to boiling. Mix sugar, cornstarch, salt and lemon juice, then add well beaten egg yolks. Pour into boiling water. Stir until thick. Add margarine. Cool some and pour into a baked pie shell. When cool, top with Cool Whip. (If using Meyer lemon, reduce sugar to 1-1/4 cup.)

Thelma Robinson, Moreno Valley Historical Society

Sour Cream Lemon Pie

1 c. sugar
1/2 c. corn starch
1-1/4 c. milk
3 egg yolks, slightly beaten
1 tsp. lemon rind
1/3 c. lemon juice
1/4 c. margarine
1 c. sour cream
whipped cream or topping

In 2 quart saucepan stir together first 2 ingredients. Gradually stir in milk until smooth. Stir in next 3 ingredients. Add margarine. Stirring constantly, bring to boil over medium heat and boil 1 minute. Pour into large bowl. Cover surface and refrigerate until cool. Fold in sour cream. Turn into pie crust. (Either regular crust or graham cracker.) Top with whipped cream or topping.

Mary Day, Wesleyan Methodist Church

Edwards Mansion Fresh Orange Pie

Crust:
1 c. pecan crumbs, crushed in blender
1 c. shredded coconut
1/4 c. soft butter
1/4 c. sugar
Pie Filling:
4 Tbsp. cornstarch
1-1/2 c. fresh orange juice
1/2 c. sugar
2/3 c. orange marmalade
1 tsp. vanilla
1 tsp. cinnamon
1/2 tsp. nutmeg
6 large oranges, peeled and sectioned (Navals best, Valencias next. Remove all membranes and seeds)

For crust, combine all ingredients and press on bottom and sides of 10" pie pan. Save small amount of crumbs for garnish. Bake at 375 degrees for 10-12 minutes. Cool.

For filling, dissolve cornstarch in 1/4 c. orange juice. In saucepan, mix remaining juice, sugar, marmalade, vanilla, cinnamon and nutmeg. Heat and while constantly stirring, add orange juice/cornstarch mixture. Continue cooking until mixture is thick and clear. Add orange sections and mix gently. Pour into cooled pie crust. Chill 3-4 hours. Serve at room temperature with sweetened whipped cream and remaining pecan crumbs.

Erna Sun
Vi Hamner

Served at Historic Edwards Mansion located on Orange Tree Lane in nearby, Redland, California.

Grandma's Cream Cheese Pie

12 oz. pkg. cream cheese, whipped
2 eggs, beaten
3/4 c. sugar
2 tsp. vanilla
1/2 tsp. lemon juice
graham cracker crust
Topping:
1 c. sour cream
3-1/2 Tbsp. sugar
1 tsp. vanilla

Combine and beat cheese, eggs, sugar, vanilla and lemon juice until light and frothy. Pour into 9" graham cracker crust. Bake in 350 degree oven 15-20 minutes. Remove from oven and cool for 5 minutes. While pie is cooling, blend sour cream, sugar and vanilla. Pour over pie. Bake 10 minutes longer. Refrigerate for 5 hours.

Deanna Ott

Methodist Pie

Crust:
18 graham crackers
2 Tbsp. sugar
1/4 lb. butter, melted
Topping:
1 pt. sour cream
2 Tbsp. sugar
1 tsp. vanilla

Filling:
1-1/2 lbs. Philadelphia cream cheese
3/4 c. sugar
3 eggs
1 tsp. lemon juice
pinch salt

Crust: Roll crackers. Mix sugar and butter together. Add crumbs and mix well.

Filling: Beat cream cheese until fluffy. Add sugar, beaten eggs and other filling ingredients.

Topping: Combine sour cream, sugar and vanilla until blended.

Line a 10" pie pan with crust mixture. Pour filling into crust. Bake 20 minutes in a preheated oven at 375 degrees. Remove from oven. Spoon topping over hot pie and return to a 475 degree oven for 5 minutes, watching carefully, to glaze. Chill before serving.

Pat Hogan, Secretary, Hartig Properties

Recipe was a result of the song "Methodist Pie" used at camp meeting in the south. It is said to have been named by Lulabelle, a radio star of the WLS Barn Dance Radio Show.

Millionaire Pie

1 c. Eagle Brand milk
1 small can crushed pineapple, drained
1 (4 oz.) small bowl Cool Whip
1/3 c. lemon juice
1 c. chopped walnuts

Mix all ingredients, adding the lemon juice last as it thickens it. Pour it into a graham cracker crust. Put in refrigerator until set, at least 3 hours.

Marybell Goree

Peanut Butter Cream Pie

3/4 c. powdered sugar
1/2 c. creamy peanut butter
1 baked 9" pastry shell
1/2 c. sugar
1/4 c. cornstarch
1/2 tsp. salt
3 eggs, separated
2-1/2 c. milk
1 tsp. vanilla
6 Tbsp. sugar

Mix powdered sugar and peanut butter together until crumbs form. Reserve 3 tablespoons for top. Put the rest of the crumbs into the baked pie shell. Combine the 1/2 cup sugar, cornstarch and salt in saucepan. Beat egg yolks slightly, add milk; stir into sugar mixture. Cook over medium heat, stirring constantly until mixture comes to a boil. Boil 1 minute. Remove from heat. Stir in vanilla. Cool to room temperature. Spoon into pie shell. Beat egg whites until foamy. Add sugar, one tablespoon at a time. Beat well after each addition until stiff peaks form. Put meringue over filling and top with reserved peanut butter crumbs. Bake at 425 degrees for 5 minutes or until sightly browned.

Freda Fredericks

Pinealime Pie

1 small can sweetened condensed milk
1/2 c. lime juice
1 small can crushed pineapple
1 prepared pie shell

Mix milk, lime juice and pineapple until well blended. Pour into pie shell. Refrigerate until set.

M. Bennett

Poor Man's Pecan Pie

1 c. dark corn syrup
1 c. sugar
1 c. quick cooking rolled oats
1/2 c. margarine melted
2 eggs, beaten
unbaked 9" pie shell

Mix all ingredients, except pie shell. Pour into shell and bake in moderate oven (350 degrees) about 50 minutes. Cool before cutting.

Rose Cook

Country Pumpkin Pie

4 eggs, slightly beaten
1/2 c. sugar
1 tsp. salt
2 tsp. cinnamon
1 tsp. ginger
1/2 tsp. cloves
1 (29 oz.) can pumpkin
3 c. half and half
2 (9") unbaked homemade pie shells with fluted edges
whipped cream for garnish

Preheat oven to 425 degrees. Mix all ingredients well, divide in half, pour into 2 unbaked pie shells. Bake 15 minutes. Reduce temperature of oven to 350 degrees. Continue baking pies 45 minutes longer or until knife comes out clean when inserted in filling. When cool, garnish with whipping cream.

Bernice Stafford, Charter Member Historical Society

Pumpkin Chiffon Pie

1 (9") baked pastry pie shell
1 envelope unflavored gelatin
3/4 c. sugar, divided
1 tsp. cinnamon
1/2 tsp. each salt, nutmeg, ginger
1/8 tsp. cloves
2/3 c. evaporated milk
3 eggs, separated
1-1/4 c. canned pumpkin

Mix gelatin, 1/2 cup sugar, salt and spices in medium saucepan. Stir in evaporated milk and egg yokes; blend well. Cook over low heat, stirring constantly until gelatin dissolves and mixture thickens slightly. Remove from heat. Stir in pumpkin. Chill, stirring occasionally until mixture mounds when dropped from a spoon (about 1 hour). Beat egg whites until stiff, but not dry. Gradually add remaining 1/4 cup sugar. Beat until very stiff. Fold in pumpkin mixture. Turn into pie shell. Chill until firm. (2 hours or overnight.)

Beverly Ward, Secretary, Moreno Valley Historical Society

Simple No-Bake Cheesecake Pie

1 (8 oz.) pkg. cream cheese
1 c. powdered sugar
1 carton Dzert Whip
1 can pie filling (Cherry, Blueberry or Strawberry)
1 prepared crumb pie shell (graham cracker or chocolate)

Whip cream cheese and powdered sugar together until smooth. Add Dzert Whip and beat until well blended. Pour into crumb crust. Refrigerate until firm. Top with pie filling.

This recipe can be doubled and poured into a crumb-lined 9x13" baking pan. Cut into squares to serve.

Kay Mowry

Very Best South Pecan Pie

1 c. sugar
1 c. dark corn syrup
3 eggs, slightly beaten
1 c. pecans
1 tsp. vanilla
1 Tbsp. melted butter
1 (9") unbaked pie shell

In bowl, mix all ingredients. Pour into unbaked pie shell. Bake at 350 degrees for 40 minutes to 1 hour.

Bernice Stafford, Charter Member Historical Society

Walnut Pie

3 egg whites
1 c. sugar
1 tsp. baking powder
1 c. chopped walnuts
20 Ritz Crackers, crushed
1 tsp. vanilla

Beat egg whites until very stiff and dry. Add sugar and baking powder; beat together. In separate bowl, mix walnuts and crackers, and add vanilla. Mix well and then combine with egg mixture. Pour into greased 9" pie pan and bake in preheated oven at 350 degrees for 25 minutes. When cool, top with Cool Whip and serve. Store in refrigerator 24 to 48 hours.

Beverly Jacobson, Student

Historical Note: English walnuts were grown commercially in Moreno Valley during the 1920's, 30's and 40's. Due to the dwindling supply of irrigation water over the years, the trees died and the once beautiful walnut groves were taken out.

Plain and Fancy Pie Crust

2 c. pastry flour or 1-3/4 c. all-purpose flour
1 tsp. salt
2/3 c. vegetable shortening or 1/3 cup shortening and 1/3 cup butter
1/3 c. ice water

Mix with pastry blender. Sprinkle 1/3 cup ice water over flour by the teaspoonsful, stirring with a fork just enough so you can pat into shell. Wrap in foil; chill before rolling. Makes enough for 2 crusts for 9" pie.

Variations

Cheese Pastry: Add 5 tablespoons grated cheese for fruit pies.

Nut Pastry: Substitute 1/2 cup finely ground nut meats for 1/2 cup flour for cream pies.

Coffee Pastry: Add 1 tablespoon instant coffee for cream pies.

Sesame Pastry: Add 1/4 cup sesame seeds for cream pies.

Susan Dietz

Hints: To prevent sogginess, brush egg white on crust and bake 3 minutes before filling. For stability in graham cracker crust, add 1 package unflavored gelatin to crumbs and sugar before baking.

No Weep Meringue

2 Tbsp. sugar
1 Tbsp. cornstarch
1/2 c. water
3 egg whites
1/8 tsp. salt
1/2 tsp. vanilla
6 Tbsp. sugar

Combine first 3 ingredients and cook over medium heat, stirring constantly until clear. Put aside to cool. Beat egg whites until soft mound forms. Add vanilla and salt. Gradually add sugar and beat well. Combine with the cooled cornstarch mixture and beat until peaks stand. Spread on pie, cover in to the edges and bake at 325 degrees until a delicate golden brown.

Viola Hamner
Shirley Glidewell

Shirley entitled hers "Meringue for Coconut Pie"

Never Fail Pie Crust

3 c. flour
1-1/4 c. shortening
1 tsp. salt
1 egg, well beaten
5 Tbsp. water
1 Tbsp. vinegar

Cut shortening into flour and salt. Combine egg, water and vinegar. Pour liquid into flour mixture all at once. Blend with a spoon just until flour is all moistened.

This is an easy crust to handle and can be rerolled without toughening. It also keeps in the refrigerator for up to 2 weeks. Recipe is enough for 3 single pie crusts.

Cookbook Committee

Historical Note: This recipe was found stapled inside a 1957 cookbook entitled "Strictly Personal" printed by the Sunnymead Woman's Club. The Club was organized September 22, 1932 and was first known as the Sunnymead Community Club. Meetings were held in the Sunnymead Mutual Water Company's pumphouse on the southeast corner of Heacock Street and Ironwood Avenue. In 1941, the Water Company sold them a lot on Graham Street for $50. A building to be used as a clubhouse was moved from Camp Haan. This property was later sold to the Parks and Recreation Department. The name has been changed to the Moreno Valley Women's Club with meetings now held at Pasa De Lago clubhouse on Perris Blvd. and JFK Avenue.

Cornbread Deluxe

1 box Jiffy yellow cake mix
1 c. milk
1 c. yellow cornmeal
1/3 c. shortening
1 egg

Combine cake mix and cornmeal in a bowl and mix well. Cut in shortening until well blended. Beat egg and milk together. Mix with dry ingredients until just blended. Pour into well-buttered 8" square pan. Bake at 400 degrees for 25 minutes.

Cookbook Committee

Mother's Dumplings

2 c. flour
1/2 c. chicken or beef broth
1/2 tsp. salt
1 egg, well beaten

Sift flour into a large bowl and make a well in the center. Pour in the salt and broth, stirring with a fork. Then stir in the beaten egg as soon as the dough becomes difficult to stir. Work with the fingers until smooth and stiff, adding more flour if needed. Knead for a few minutes on floured board.

Divide dough into 4 parts. Rolls as thin as possible and cut into strips or squares. Drop in boiling broth or water and cook 10-15 minutes. Flour with 1 cup broth and 1 egg will make enough dumplings to serve 8 people. (Good cooked in chicken or beef broth, or serve with gravy.)

Anonymous

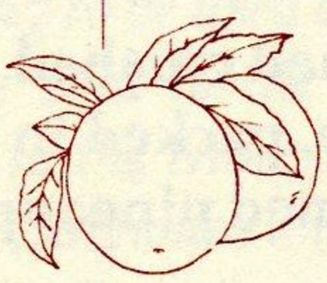
Low Calorie Pineapple Bread

2 cups sifted flour
1 tsp. soda
1/2 tsp. salt
1/2 cup Sugar Twin
1 egg, beaten
2 Tbsp. oil
1 tsp. vanilla
1 cup undrained crushed pineapple, packed in unsweetened pineapple juice
1 cup raisins, optional

Grease an 8-1/2x4-1/2" loaf pan. Sift flour with soda and salt into a mixing bowl. Stir in Sugar Twin. Combine egg, oil and vanilla; add to dry ingredients along with pineappple. Stir just until dry ingredients are moistened. Fold in raisins. Spread evenly in greased loaf pan. Bake in 350 degree oven for 45 minutes or until it tests done. For easier slicing, store overnight in refrigerator. (Submitter says that a 1/4" slice has only 53 calories!)

Anonymous

The "Young Sports" brand citrus label is charming and daintily colored. It records in an unusual and amusing manner the costumes worn in the early 1890's when Moreno Valley was first settled.



Cakes, Cookies, Desserts

Label from the Riverside City & County Public Library Collection

Apple Cake

3 c. flour
2 c. sugar
1-1/2 c. oil
2 eggs
1 tsp. cinnamon
1 tsp. salt
1 tsp. double acting baking powder
2 tsp. vanilla
4 c. thin sliced apples, peeled
1 c. chopped English walnuts

Preheat oven to 375 degrees. With spoon mix first 8 ingredients then stir in apples and walnuts until just blended. Spread in 9x13" ungreased pan. Bake 55 minutes or until toothpick inserted in center comes out clean. Cool in pan. Serves 12.

Elizabeth Berry, Hemlock Beauty Salon

English walnut groves were common in Moreno Valley in 1930's-1940's.

Auntie Carol's Apple Pudding Cake

2 c. sugar
1/2 c. Crisco oil
1/2 c. chopped nuts
1/2 c. raisins
1 can Pie Sliced Apples
2 eggs
1 tsp. vanilla
2 c. flour
2 tsp. cinnamon
2 tsp. baking soda
1 tsp. salt
1-1/2 c. cold milk
1 pkg. Dream Whip
1 pkg. vanilla instant pudding

By hand, mix the first 7 ingredients. Sift together the flour, cinnamon, baking soda and salt. Add to apple mixture and blend well. Pour into a greased 9x13" pan. Bake at 325 degrees for 1 hour or until done. Cool. For topping, place milk, Dream Whip and pudding mix in a bowl. Whip 6 minutes until thickened, spread on cake. Chill until served.

Carol Haight, Director, Blue Cross

Apple Cheese Cake

1/4 lb. margarine
1/2 tsp. salt
3/4 c. sugar
2 eggs
1 tsp. vanilla
2-1/4 c. flour
2 tsp. baking powder
approximately 10 apples
juice of one lemon
2 Tbsp. sugar
Topping:
1 c. sour cream
4 eggs, separated
3/4 c. sugar
pinch of salt
1/2 tsp. vanilla

Combine margarine, salt, sugar, eggs and vanilla. Mix well. Add sifted flour and baking powder. Mix. Spread in 9x13" sheet pan, greased. Peel and core apples; quarter apples and slice thin; sprinkle with lemon juice and toss with 2 tablespoons sugar. Layer apple slices on cake mixture in stand-up rows; will make 2 layers. Use all the apples. Stack the apple slices very tightly. Bake in 375 degree oven for 35 minutes. In the meantime make topping. Beat egg whites until stiff. In another bowl combine sour cream, egg yolks, sugar, salt and vanilla. Fold into egg whites. Pour over apples and bake another 30 minutes at 350 degrees. Best apples to use are Macintosh.

Marie Cutrone, Moreno Valley Allied Art Association

Raw Apple Cake

6 c. diced raw apples
1-1/2 c. brown sugar
1-1/2 c. white sugar
3 c. flour
2-1/4 tsp. soda
1-1/2 tsp. cinnamon
1-1/2 tsp. nutmeg
1-1/2 tsp. vanilla
3 eggs, beaten
1 c. oil
1 c. chopped nuts

Mix apples and sugar and set aside. Combine flour, soda and spices. Stir 2 mixtures together. Add eggs, oil, vanilla and nuts. Mix well. Bake 60 minutes at 350 degrees, using a greased and floured 9x13" pan. When cool, top with cream cheese icing. (See Carrot Cake Recipe.)

Agnes Wilson

Applesauce Cake

1/2 c. shortening
2 c. sugar
1 egg
1-3/4 c. applesauce
2-1/2 c. sifted flour
1/4 tsp. salt
1/2 tsp. cinnamon
1/2 tsp. cloves
1/2 tsp. allspice
2 tsp. baking soda
1/2 c. boiling water
3/4 c. chopped raisins
1 c. chopped nuts

Cream shortening and sugar. Add beaten egg and applesauce. Put a little of the flour on the raisins and nuts. Sift remaining flour with salt and spices. Dissolve soda in boiling water and add to applesauce mixture. Add flour mixture in 3 portions blending after each addition. Add floured raisins and nuts. Pour into a round cake mold (not bundt pan) that has been well greased or floured. (Or use paper liner). Bake 1 hour at 350 degrees. For a holiday cake, bake 45 minutes, add candied cherries on top of cake and bake 15 minutes longer. If desired, a white glaze made of 2 cups confectioners' sugar and a small amount of hot water and 1/2 teaspoon vanilla, may be drizzled over cake.

Chris Strong

I have used this recipe for 40 years. It is beautiful and very delicious.

Apple Dump Cake

1 can apple pie filling
2 c. sugar
1/2 c. oil
2 eggs
2 c. flour
2 tsp. soda
1 tsp. cinnamon
1 tsp. vanilla
1 tsp. salt
1 c. nuts

In large bowl mix all ingredients together. Do not use a mixer. Pour into 9x13" ungreased cake pan and bake at 325 degrees for one hour.

Donna Ammerman, Moreno Valley Historical Society

Apple Crisp

1 c. brown sugar
1 c. flour
3/4 c. oatmeal
1/2 tsp. cinnamon
1/2 c. butter
4 c. chopped or sliced apples
1 c. sugar
2 Tbsp. cornstarch
1 c. water
1 tsp. vanilla

Combine brown sugar, flour, oatmeal, cinnamon and butter. Work together with a fork until crumbly. Spread 1/2 of it in a 9x11" greased pan. Put apples on top of crumb mixture. Cook together the sugar, cornstarch, water and vanilla. Pour over apples and sprinkle remaining dry mixture on top. Bake for 1 hour at 350 degrees.

Cindy Standfest

Cheesecake, Moreno Style

1 c. graham cracker crumbs
1/4 c. plus 2 Tbsp. melted butter
1-1/2 c. sour cream
2 tsp. vanilla
3/4 c. sugar
2 eggs
1 lb. cream cheese, broken into small pieces

Blend cracker crumbs, 1/4 cup sugar and 1/4 cup melted butter. Line the bottom of 8"-9" ungreased spring-form pan. In a food blender add sour cream, 1/2 cup sugar, eggs and vanilla; blend for 1 minute. Add cream cheese; blend until smooth. Pour 2 tablespoons melted butter through the top of blender. Pour into spring-form pan. Bake in lower third of oven at 325 degrees for 45 minutes. When baking is finished, remove from oven and turn oven to broil. Broil the cheesecake just until the top begins to show attractive spots of brown. Refrigerate for 4 hours, preferably overnight, before cutting and serving. Serves 8-12. This is not a low calorie version. Cut into small pieces as it is very rich.

John Alexander

Bernice's Cheesecake

3 eggs
1 c. sugar
2 (8 oz.) pkg. cream cheese
1 tsp. vanilla
1 pt. sour cream

Graham Cracker Crust:
1-1/4 c. graham cracker crumbs
1/4 c. sugar
1/4 c. butter or margarine

Beat eggs, then add sugar, cream cheese and vanilla. Fold in sour cream. Bake in preheated oven at 325 degrees for 3 minutes. Turn off oven and leave in for 1 hour. (Serve with cherries or strawberries, if you like.)

Graham Cracker Crust: Mix graham cracker crumbs, sugar, butter or margarine together. Pour crumb mixture in 9" pie pan. Press crumb mixture firmly against bottom and sides. Bake in oven at 375 degrees for 8 minutes. Cool.

Bernice Stafford, Co-President (with husband Dewey),
of Moreno Valley Old Settler's Association 1989-1990

Betty's Cheesecake

Filling:
2 large eggs
3/4 c. sugar
12 oz. cream cheese
1/2 tsp. salt
1 tsp. vanilla
1 tsp. lemon juice

1 graham cracker crust
Topping:
1-1/2 c. sour cream
dash salt
1 tsp. vanilla
1/2 tsp. lemon juice
6 Tbsp. sugar

Preheat oven to 375 degrees. Place filling ingredients in blender and mix well. Pour into graham cracker crust, bake for 35 minutes or until center appears done. Let cool. Dust with small amount of cinnamon. While cake is cooling, turn oven up to 425 degrees. Prepare topping: mix sour cream, salt, vanilla, lemon juice and sugar. Pour on cheesecake. Bake for 10 minutes. Remove from oven and let cool completely. Store in refrigerator.

Betty J. Nelson

I first ate this delicious cake when living in Hawaii. The elderly lady would not share the recipe. Years later I got it from her daughter-in-law.

Cheesecake Deluxe

Cake:
1/2 c. fine graham cracker crumbs
1 Tbsp. sugar
1/4 tsp. cinnamon
1/4 tsp. nutmeg
Filling:
5 eggs, separated
1 c. sugar
1 lb. cream cheese (room temperature)
1 c. commercial sour cream
2 Tbsp. flour
1 tsp. vanilla
Pineapple Glaze:
1/4 c. sugar
1 Tbsp. cornstarch
1 Tbsp. water
1-1/2 Tbsp. lemon juice
1/4 c. water
1 (8-3/4 oz.) can crushed pineapple

Cake: Heat oven to 275 degrees (slow). Butter a 9" spring-form pan. Dust bottom and sides with a mixture of the graham cracker crumbs, sugar, cinnamon and nutmeg.

Filling: Beat egg yolks until thick and lemon-colored. Gradually beat in sugar. Break up cream cheese; add to egg mixture beating until smooth. Add sour cream, flour and vanilla; continue beating until smooth. Beat egg whites until stiff but not dry. Gently fold into cheese mixture. Pour filling into prepared pan. Bake 70 minutes. Turn off oven and leave in 1 hour without opening oven door. Remove from oven and cool.

Pineapple Glaze: Bring to boil undrained pineapple, sugar, 1/4 cup water and lemon juice. Blend cornstarch and 1 tablespoon water and stir into mixture. Cook, stirring, until thickened. Cool slightly. Spread glaze over cooled cheesecake. Remove cheesecake from pan just before serving. 16 to 20 servings.

Joyce Paquette

A WINNER!

Mock Cheese Cake

1 graham cracker crust
1 can Eagle brand milk
1 small can frozen concentrate lemonade
1 medium tub Cool Whip

Blend all 3 ingredients together. Pour into cool baked graham cracker crust and chill. Fruit of the season may be added to the top after chilling.

Helen Nuchols, Owner, Life Products

Chocolate Eclair Cake

Cake:
1 box graham crackers
2 pkg. instant french vanilla pudding
3 c. cold milk
9 oz. Cool Whip

Frosting:
2 oz. bakers unsweetened chocolate
2 Tbsp. butter
1-1/2 c. powdered sugar
2 Tbsp. white Karo syrup
3 tsp. milk
1 tsp. vanilla

Butter sides and bottom of 9x13" pan. Line bottom with whole graham crackers. Mix pudding, milk and Cool Whip together. Pour half of mixture over crackers. Put another layer of crackers, then remaining pudding; end with crackers.

Frosting:

Mix all ingredients and spread evenly over last layer of crackers. Chill 12 to 24 hours.

Shirley Morgan, United Methodist Church Choir

Jan's Chocolate Cake

2 c. sugar
2 eggs
1/2 c. shortening
1/2 c. cocoa
1/2 c. sour milk
2 c. flour
1 c. hot water with 2 Tbsp. baking soda

Blend sugar, eggs and shortening until smooth. Add cocoa and sour milk. Add flour. Heat water, dissolve baking soda in it and pour into mixture. Blend. Bake at 325 degrees until done.

Jan Hartig, Hartig Properties

Fresh milk or evaporated milk may be soured by using 1 tablespoon vinegar to each cup. Stir well and use as sour milk.

German's Sweet Chocolate Cake

1 pkg. Bakers German's Sweet Chocolate
1/2 c. boiling water
1 c. butter
2 c. sugar
4 eggs (yolks unbeaten), reserve whites
1 tsp. vanilla
2-1/2 c. sifted cake flour
1/2 tsp. salt
1 tsp. baking soda
1 c. buttermilk

Melt chocolate in boiling water. Cool. Cream butter and sugar until light and fluffy. Add egg yolks one at a time, beating after each. Add chocolate and vanilla. Sift together flour, salt and soda. Add alternately with buttermilk to chocolate mixture, beating well after each addition. Beat egg whites until stiff peaks form. Fold into batter. Pour into 3 cake pans (round) lined with waxed paper and greased. Cook at 350 degrees for 35 to 40 minutes. Cool cake. Use coconut pecan icing recipe inside Bakers German's Sweet Chocolate package. Frost tops only.

Jan Davidson

Family tradition for 25 years on 4th of July.

Midnight Cake

1/2 c. shortening
1-1/4 c. sugar
2 eggs
1 c. hot water
1/2 c. cocoa
1-1/2 c. flour
1/2 tsp. salt
1 tsp. soda
1 tsp. baking powder
1 tsp. vanilla

Mix all ingredients at once. Bake 25-35 minutes at 375 degrees.

Dorothy Simon, Moreno Valley Congregational Church

Rich Chocolate Cake

1 pkg. Devil's Food Cake Mix
1 (4 oz.) box chocolate pudding
3/4 c. vegetable oil
4 large eggs
3/4 c. water
1 c. sour cream
1 c. chocolate chips (semi-sweet)
1 c. walnuts, chopped

Mix cake mix and pudding together. Add oil, eggs and water; beat 5 minutes. Add sour cream, chocolate chips and walnuts; blend well. Pour into greased and floured bundt cake pan. Bake at 350 degrees for 50 minutes.

Pat Arachi, Arachi Montessori Children's House

Chocolate Sauerkraut Cake

2/3 c. margarine
1-1/2 c. sugar
3 eggs
1 tsp. vanilla
1/2 c. unsweetened cocoa
2-1/4 c. sifted flour
1 tsp. baking powder
1 tsp. soda
1 tsp. salt
1 c. water
1 c. sauerkraut, rinsed and drained

Thoroughly cream together margarine and sugar in mixing bowl. Beat in eggs and vanilla. Sift together the cocoa, flour, baking powder, soda and salt; add alternately with the water to the creamed egg mixture. Stir in kraut. Turn into 2 greased and floured 9" round cake pans or a 9x13" baking pan. Bake in 350 degree oven 25-30 minutes. Frost with your favorite chocolate frosting.

Gladys Faubion

Old Fashion Chocolate Cake

1-1/2 c. flour
1 c. white sugar
3 Tbsp. cocoa
1/2 tsp. salt
1 tsp. soda

Sift the above ingredients into an 8x8" cake pan. Add:

1 tsp. vanilla
1 Tbsp. vinegar
1/2 c. melted butter or margarine

Then pour 1 cup warm water over all and mix with a fork, making sure corners of pan are well mixed. Your cake pans are your mixing bowl, one less bowl to be washed. Bake 30 minutes. 350 degree oven.

Alma Welborn

Pineapple Upside Down Cake

1/4 c. butter
1 c. brown sugar
8 slices pineapple
8 maraschino cherries
Batter:
3 eggs, beaten
1/2 tsp. salt
1-1/2 c. sugar
1-1/2 c. flour
1-1/2 tsp. baking powder
3/4 c. scalded milk
1 tsp. vanilla

Melt butter in large skillet; spread and melt brown sugar. Arrange pineapple slices in single layer and place a cherry in center of each slice. To make batter, beat eggs; add sugar and beat until fluffy. Add flour and baking powder. Scald milk, melt butter in milk and add to batter. Pour batter over the pineapple slices in the skillet. Bake at 350 degrees for 35-40 minutes or until toothpick inserted in cake comes out dry. Place cake plate over skillet and turn cake out onto plate.

Be sure to use skillet with heat-proof handle; best is a cast iron skillet. I use a 12" skillet.

Sharon Anthony, Moreno Valley Garden Club

Orange-Pineapple-Whipped Cream Cake

1 box yellow pudding cake mix
1 c. oil
2 eggs
2 cans mandarin oranges
Frosting:
1 large tub whipped cream
1 box Jello vanilla pudding mix
1/2 tsp. vanilla
1/2 tsp. lemon juice
1 (large) can of crushed pineapple, drained

Preheat oven to 325 degrees. Mix cake mix, oil, eggs and mandarin oranges. Pour mixture into 2 round layer cake pans and bake 1 hour at 350 degrees.

Frosting: Mix whipped cream, pudding mix, vanilla, lemon juice and pineapple together. Chill.

When cake is cooled, frost, then chill until ready to serve.

Sawangjhit Johnson

Pineapple Party Cake

1 Duncan Hines yellow cake mix
1 (4-serving size) instant vanilla mix
4 eggs
1/2 c. oil
1 c. liquid, pineapple juice and water (see Second Topping*)
First Topping:
1 6-serving pkg. vanilla instant pudding mix
3 c. milk
1 (8 oz.) pkg. cream cheese, room temperature
Second Topping:
20 oz. can crushed pineapple, well drained
Third Topping:
8 or 12 oz. Cool Whip
chopped nuts
maraschino cherries

Drain pineapple, save juice. Mix first 5 ingredients and beat 2 minutes. Bake in greased and floured 10x15" pan in 350 degree oven for 20-25 minutes. Cool.

First Topping: Gradually add milk to softened creamed cheese and stir in pudding mix. Spread on cooled cake.

Second Topping: Spread crushed pineapple, well drained on top of cream cheese mixture.

Third Topping: Spread Cool Whip on top of pineapple. Sprinkle with chopped nuts and cut-up maraschino cherries.

Refrigerate overnight or several hours. Serves 20-24.

Rosemary Clayton, Board Member, Moreno Valley Historical Society

She says this is easy to make and can be made ahead.

Sara Anderson, Personnel Assistant,
Moreno Valley Unified School District

Her similar recipe calls for yellow cake mix prepared according to directions on box.

Pineapple Cake

small yellow cake mix or 1/2 regular size
8 oz. cream cheese, softened
4 oz. pkg. instant vanilla pudding
2 c. milk
20 oz. can crushed pineapple, drained
1 large Cool Whip
chopped nuts for garnish

Bake cake as directed on package. Cool. Beat cream cheese with 1/2 cup milk until smooth, add instant pudding and the rest of milk (1-1/2 cup). Beat until pudding sets. Spoon over cake. Put drained pineapple over pudding. Spread Cool Whip over pineapple; sprinkle with chopped nuts. Keep in refrigerator.

Virginia Hitchcock

Sour Cream Pound Cake

3 c. sifted cake flour
1/4 tsp. soda
1/2 tsp. salt
6 eggs (separated)
1 stick margarine
1 stick butter
3 scant c. sugar
1 tsp. vanilla
1 (8 oz.) carton sour cream

Grease and flour 10" tube pan. Sift flour and soda 3 times, set aside. Add 1/4 teaspoon salt to egg whites and beat until soft peaks form. Set aside. Cream margarine, butter and sugar. Add 1/4 teaspoon salt and vanilla. Add egg yolks one at a time, beating well after each addition. Add flour mixture alternately with sour cream. Begin and end with flour. Fold in beaten egg whites. Pour in pan. Bake 1 hour at 350 degrees.

Joyce Paquette

Easy Pound Cake

2-1/4 c. flour
2 c. sugar
1/2 tsp. salt
1/2 tsp. baking soda
1 tsp. lemon peel
1 tsp. vanilla
1 c. margarine, softened
3 eggs
1 c. sour cream

Mix all ingredients together in bowl. Beat 3 minutes on medium speed. Pour into a greased and floured 9" tube pan. Bake at 325 degrees for 60-70 minutes.

Janet Lewis

Coconut Cake

2 cubes margarine, melted
1 c. sugar
1/2 c. milk
6 eggs, well beaten
1 c. chopped pecans
7 oz. angel flake coconut
1 (12 oz.) box vanilla wafers, crushed

Mix well. Pour in greased and floured angel food cake pan. Bake at 350 degrees 1 hour or until golden brown. Keeps well.

Thelma Robinson, Edgemont Women's Club

Oat Flakes Cake with Coconut-Nut Topping

1-1/2 c. boiling water
1 c. oatmeal
1/2 c. butter
1 c. brown sugar
1 c. white sugar
2 eggs
1-1/2 c. flour
1 tsp. baking soda
1 tsp. baking powder
1 tsp. cinnamon
1/2 tsp. salt
Topping:
1/4 c. canned milk
6 Tbsp. butter
1 c. brown sugar
1 tsp. vanilla
1/2 c. chopped pecans
1 can coconut

Preheat oven to 350 degrees. Pour boiling water over oatmeal and let stand for 15 minutes. Cream together butter, both sugars and eggs. Sift dry ingredients together then add to creamed ingredients and mix until smooth. Add oatmeal. Mix together. Place in 9x5" pan and bake for 45 minutes. When done, top with coconut-nut topping while still warm.

Coconut-Nut Topping: Cook canned milk, butter, brown sugar and vanilla until well blended. Add pecans and coconut.

Linda McCourt, Moreno Valley Master Chorale

Dortha's Date Cake

2 c. sugar
1 c. margarine
2 beaten eggs
1 tsp. vanilla
3-1/2 c. flour
1/2 tsp. salt
1 c. nut meats
2 c. dates, cut up
2 tsp. soda
2 c. boiling water

Sprinkle dates with soda, cover with the boiling water and let stand. Cream shortening and sugar, add eggs, vanilla and nuts. Add cool date mixture alternately with flour and salt which have been sifted together. Bake in greased and floured tube cake pan 1 hour at 350 degrees or until top of cake stays firm when pressed slightly with finger.

This cake is good without frosting and keeps well; in fact it should stand 1 day before cutting. Freezes well.

Dortha Pickens, Edgemont Women's Club

Italian Cream Cake

1 c. buttermilk
1 tsp. baking soda
5 eggs, separated
2 c. sugar
1 stick margarine
1/2 c. shortening
2 c. sifted all-purpose flour
1 tsp. vanilla extract
1 c. chopped pecans
1 small can shredded coconut
Cream Cheese Icing:
1 (8 oz.) pkg. cream cheese
1 stick margarine
1 lb. confectioners' sugar
1 tsp. vanilla

Preheat oven to 325 degrees. Combine baking soda and buttermilk and let stand a few minutes. Beat egg whites until stiff. Cream sugar, margarine and shortening. Add egg yolks, one at a time, beating well after each addition. Add buttermilk mixture alternating with flour to creamed mixture. Stir in vanilla. Fold in egg whites; gently stir in pecans and coconut.

Bake in 3 (9") greased, floured pans at 325 degrees for 25 minutes. Frost cooled cake with Cream Cheese Icing.

Cream Cheese Icing: Cream cheese and margarine; add vanilla. Beat in sugar until of spreading consistency. Very rich dessert. Slice thin.

Judith F. Pannucci,
Moreno Valley Cultural Preservation Advisory Board

Aunt Emily's Sour Creme Cake

2 eggs, beaten
1 c. sugar
1 c. sour cream
1-7/8 c. flour
2 tsp. baking powder
1/8 tsp. soda
1/4 tsp. salt

Mix first 3 ingredients as written. Mix together dry ingredients, then combine with egg mixture. Bake at 325 degrees 30-35 minutes.

Diana Seider, History Director, Riverside County Parks Department

This very old recipe came from the kitchen of Emily May (Crowder) Jensen. It is served at the historic Jensen-Alvarado Ranch when special functions are held.

Garden Cake

1 large pkg. Oreo cookies
1/2 stick butter/margarine
8 oz. cream cheese
1 c. powdered sugar
3 c. milk
2 (3-1/4 oz.) pkg. instant vanilla pudding
12 oz. pkg. Cool Whip
3 bananas, sliced
1 (8") plastic flower pot
1 artificial flower
1 trowel

Crush cookies until as fine as soil. Cream butter and cream cheese together in a bowl; add powdered sugar. In separate bowl, beat together the milk and instant pudding mix; add to creamed mixture. Fold in Cool Whip. Cut plastic Cool Whip lid to fit inside the bottom of the flower pot. Begin and end layers with crushed cookies; layer cookies, bananas and pudding mixture in flower pot. Refrigerate. Stick flower in center of pot and serve with trowel on side. Serves 12 or more.

Patti Langille, Public Relations, Various Groups

"Nothing says loving like something from your 'garden'!"

Banana Nut Cake

2 c. flour
1 tsp. salt
1/2 tsp. baking soda
2 tsp. baking powder
1/2 c. shortening
3/4 c. buttermilk
1-1/2 c. sugar
2 eggs
2 ripe bananas, mashed
1 tsp. vanilla
1 c. chopped walnuts

Sift together flour, salt, soda and baking powder, set aside. Cream shortening and 2 tablespoons buttermilk; add sugar mix until light and fluffy. Beat in eggs, add mashed bananas and vanilla, beat. Add remaining buttermilk, alternating with dry ingredients, beating well after each addition. Stir in walnuts. Pour into well greased loaf pan. Bake at 350 degrees for 45 minutes to 1 hour.

Dortha Pickens, Edgemont Women's Club

Jello Cake

1 box yellow cake mix
1 large box lemon jello
1 small carton Cool Whip
1 box instant lemon pudding

Prepare cake mix according to directions, bake in 9x13" pan. With large fork, make a lot of holes in cake. Mix jello according to directions. Pour liquid jello over cake and then refrigerate for 3 hours until jello sets up in cake. Make instant lemon pudding according to directions, mix with Cool Whip; ice cake with mixture.

Era Preston, Assistant to Pastors at Sunnymead Wesleyan Church

Buttermilk Cake

1 c. Crisco
2 c. sugar
4 whole eggs
1 c. buttermilk
1/2 tsp. soda added to 1/2 c. buttermilk
3 c. cake flour
1/2 tsp. salt
1 tsp. lemon extract

Cream shortening and sugar. Add eggs 1 at a time. Add 1/2 cup of buttermilk with soda and salt. Add 1/2 of flour. Beat 1 minute. Add rest of milk and flour. Bake in loaf or angel food pan for one hour at 350 degrees.

Myrtle Eagle, Moreno Valley Congregational Church

Pig Pickin Cake

1 Golden Butter or yellow cake mix
1 can mandarin oranges, undrained
1/2 c. oil
4 eggs
1 large container Cool Whip
1 large can crushed pineapple
1 (3 oz.) pkg. instant vanilla pudding

Combine cake mix, oranges and liquid, oil and eggs. Mix approximately 3 minutes. Divide into 3 (9") cake pans and bake at 325 degrees for 20-25 minutes. Cool cake layers, remove from pans. Mix together Cool Whip, pineapple and pudding mix. Beat until well blended. Place cake layer on plate, frost top then continue to make a torte type cake.

Mary Garofalo

Fruit Cocktail Cake

2 c. flour
1-1/2 c. sugar
2 tsp. baking soda
1/2 tsp. salt
1 (17 oz.) can fruit cocktail, undrained
2 eggs
1 tsp. vanilla
1/3 c. each: brown sugar, nuts and coconut (adjust quantities to your taste)
Sauce:
1 stick (1/4 lb.) butter
3/4 c. sugar
1/2 c. evaporated milk

Mix dry ingredients, add fruit cocktail and eggs. Beat. Add vanilla and mix. Pour into 13x9x2" pan lightly coated with cooking spray. Top with mixture of brown sugar, nuts and coconut and sprinkle over top of cake. Bake at 350 degrees for 45 minutes. At end of baking time make sauce. In pan, heat butter, 3/4 cup sugar and milk; boil 1 minute. Pour over cake while sauce and cake are both still hot. Serve warm and cold.

Eva Goulet

Prune Cake

1 pkg. Spice cake mix
buttermilk
1 c. cooked, chopped prunes
1 tsp. baking soda
1 tsp. vanilla
chopped nuts (optional)

Follow instructions on cake box substituting buttermilk for water. Add additional ingredients, mix well. Bake at 325 degrees for 1 hour.

Eileen Thompson

Historical Note: In 1891, the Alessandro Orange and Fruit Company plowed their entire 700 acres of virgin land and planted 100 acres of prunes and 30 acres of peaches.

"What's It Called and Where Can I Get More" Cake

1 yellow cake mix
3/4 c. chocolate syrup
8 oz. Cool Whip
2 toffee candy bars, broken into small pieces
chocolate syrup for drizzling

Mix and bake cake in 9x13" pan according to package instructions. While still warm, using a meat fork, poke holes about halfway down into cake 1" apart. Spread chocolate syrup over cake with a spatula. Work syrup down into holes, being careful not to drip it down the sides. Cool completely. Top with the Cool Whip, sprinkle with candy chips and drizzle with remaining syrup. Refrigerate any leftovers.

Ruby Kimble, Valley Resident since 1961

Amish Cake

2 c. flour
2 c. sugar
2 tsp. soda
2 eggs
1 tsp. vanilla
1 c. chopped nuts
1 lb. 4 oz. crushed pineapple (do not drain)
Topping:
1/2 c. butter
1-1/2 c. powdered sugar
1 tsp. vanilla
1 (8 oz.) pkg. cream cheese

Mix together with a spoon all ingredients, with the exception of the topping. Put into ungreased 9x12" pan. Bake about 50 minutes in preheated 350 degree oven. Cool. Combine topping ingredients and spread over the cake.

Vickie R. Valencia

Eggless, Milkless, Butterless Cake

1 c. water
1 c. sugar
1/3 c. shortening
1 c. raisins
1/4 tsp. nutmeg
1/2 tsp. cloves
1 tsp. cinnamon
2 c. flour
1 tsp. baking soda
1 tsp. baking powder
pinch of salt
1 c. nuts, chopped

Boil water, sugar, shortening, raisins and spices together for 3 minutes. Cool. Add flour, soda dissolved in a small amount of water, baking powder, salt and nuts. Mix well. Bake at 300 degrees for 35 minutes.

Nolene Catillaz

Historical Note: This recipe is similar to the "Depression Cake" when folks sometimes did not have the money to buy eggs, milk and butter, or they did not want to use them in a dessert.

Burnt Sugar Cake

1/2 c. sugar
1/2 c. boiling water
1/2 c. Crisco
1-1/2 c. sugar
3 egg yolks, beaten
1 c. cold water
1 tsp. vanilla
2-1/2 c. flour
pinch of salt
2 tsp. baking powder
3 egg whites, beaten

Put 1/2 cup sugar in an iron skillet. Stir until it melts, almost burns. Add boiling water slowly. Cook to a syrup (not long). Set aside.

Cream Crisco and sugar. Add egg yolks and then gradually add cold water. Add pinch of salt and 2 cups of the flour. Beat well. Add half of the burnt sugar syrup and vanilla. Next add balance of the flour and baking powder. Fold in beaten egg whites. Save half the syrup to flavor a powdered sugar frosting. Bake in 9x13" pan 350 degrees about 40-45 minutes.

Ethel M. Willey, Edgemont Women's Club

Lil's Favorite White Fruit Cake

1/2 lb. butter
1 c. sugar
5 large eggs, beaten
1 lb. glaced cherries
1 lb. glaced pineapple
4 c. pecans
1-3/4 c. flour
1 tsp. vanilla extract
1 tsp. lemon extract

Combine and beat butter and sugar until fluffy; add eggs. In a separate bowl, cut up the fruit and nuts, then drench with part of the flour and mix. Add baking powder to the rest of the flour and blend into the egg and butter mixture. Add the vanilla and lemon extracts, and the floured fruit. Grease a cake pan and line with brown paper sacking; pour the batter into the pan and bake at 250 degrees for 3 hours.

Can be stored in the freezer when cold and well wrapped for up to 2 years. (Mine never lasts that long.) Peel the brown paper off at serving time.

Lillian S. Kendall, Treasurer, Moreno Valley Historical Society

Dark Sweet Fruitcake

1 egg
1 c. water
1 c. seedless raisins
1 pkg. Pillsbury Date Bread Mix
1 lb. candied fruit mix
1 c. pecans, chopped

Grease and flour bottom and sides of loaf pan (8x4x2-1/2"). In large bowl combine egg and water. Add raisins, package mix, candied fruit and nuts. Mix well. Bake at 350 degrees for 70-80 minutes. Cool 15 minutes. Loosen edges and remove from pan. Wrap in brandy or wine cloth. Store in foil.

Peggy B. Daniell

This recipe was my grandmother's, Jenny Rountree Parrish of Statesboro, Georgia.

Carrot Cake with Cream Cheese Frosting

2 c. flour
2 c. sugar
2 tsp. cinnamon
2 tsp. baking soda
pinch of salt
1-1/2 c. oil
4 eggs, unbeaten
1 tsp. vanilla
3 c. grated carrots
Frosting:
4 oz. cream cheese
1/3 c. butter
1/2 box powdered sugar
1 c. chopped pecan nuts (optional)

Sift first 5 ingredients together. Mix next 4 ingredients together in separate bowl. Fold into dry ingredients and mix well. Bake in 9x13" pan at 350 degrees for 45-50 minutes or until cake pulls away from side of pan. Cool. Frost with Cream Cheese Frosting.

Fern O. Taylor, Moreno Valley Historical Society

Another version was submitted by Pat Yauger, Personnel Secretary for the Moreno Valley Unified School District. She uses 2 cups grated carrots, 1 cup oil and more salt. Both versions are very similar to the popular carrot cake served in the tea shop of the J. Paul Getty Museum in Malibu, California.

Traditional Ukranian Pineapple Cake

1/2 lb. butter
1 c. sugar
2 eggs
1/2 c. milk
4 c. flour
3-1/2 tsp. baking powder
1/2 tsp. salt
maraschino cherries (optional)
Filling:
1 large can crushed pineapple
1/2 c. sugar
2 tsp. cornstarch

Cream butter, sugar, eggs and milk. Combine dry ingredients and add to creamed mixture. Dough should be stiff. Divide dough in half. Press 1/2 into deep cookie pan. Set aside other half. For filling, add all ingredients to saucepan and cook on medium heat for about 10 minutes until mixture thickens. Let cool. Cover dough mixture in pan with filling. Roll out other dough to 1/4" thickness and cut into 1/2" strips. Place in criss-cross design over filling. May garnish with 1/2 cherry at each criss-cross. Bake in 300 degree oven for 30 minutes.

Joyce Fleshman Remp

This is a traditional Ukranian dessert that Grandma Remp makes for the family.

Carrot Cake

2 c. flour
2 c. sugar
1 tsp. soda
Add:
1 c. Crisco oil
1 small can crushed pineapple and juice
3 eggs
1 c. grated carrots
1 c. Angel Flaked coconut
1 c. chopped nuts
2 tsp. vanilla
Icing:
1 c. sugar
1/2 c. butter or margarine
1/2 c. buttermilk
1 Tbsp. dark Karo Syrup
1 tsp. vanilla
1 tsp. soda

Sift dry ingredients together and then add next 7 ingredients. Bake in greased 9x13" pan at 350 degrees for 50 minutes or until done.

Icing: Cook 5 minutes, then remove from fire. Add 1 teaspoon soda. Beat until foaming stops. Pour over warm cake that has been perforated over top with tines of fork. Keeps well when refrigerated. Freezes well.

Dorothy W. Bracken

Fluffy Icing

1/2 c. milk
2 Tbsp. flour
1/2 c. sugar
1/2 c. shortening
1 tsp. vanilla
pinch of salt

Mix milk and flour and cook until thick paste. Stir constantly. Let cool. Cream sugar and shortening, add vanilla and salt. Beat paste and sugar mixture with electric mixer until fluffy. Add food coloring if desired. Keep cool.

Beverly Ward, Moreno Valley Congregational Church

A recipe from Alpha Ward's files. The Ward family settled in Moreno Valley in the early 1920's.

Cream Cheese Frosting

1 (3 oz.) pkg. cream cheese, softened
1 Tbsp. milk
1 tsp. vanilla
pinch of salt
2-1/2 c. confectioners' sugar

Blend cheese, milk, vanilla and salt. Gradually add sugar, beating until frosting is smooth and of spreading consistency. If necessary, stir in additional milk, 1 teaspoon at a time. Enough for 2 (8" or 9") layers or 1 (9x13") cake.

Cookbook Committee

Foolproof Frosting

4 Tbsp. butter, softened
1/2 c. powdered sugar, sifted
2 egg whites
1-1/2 c. powdered sugar, sifted
1 tsp. vanilla

Combine softened butter and powdered sugar. Set aside. Beat egg whites until they form stiff peaks. Add 1-1/2 cups powdered sugar. Mix. Combine the 2 mixtures. Add vanilla.

Mary Lou Fleshman, Moreno Valley Historical Society

Smooth 'n Creamy Frosting

1 (4 oz.) pkg. Instant Pudding and Pie Filling, any flavor
1/4 c. confectioners' sugar
1 c. cold milk
1 (8 oz.) container Bird's Eye Cool Whip, thawed

Combine pudding mix, sugar and milk. Beat slowly with rotary beater or at lowest speed of electric mixer until well blended, about 1 minute. Fold gently into thawed whipped topping. Immediately put on cooled cake and refrigerate. Makes about 4 cups. (Sugar free instant pudding mix may be used.)

For a light dessert, put on an angel food cake, but is good on any cake.

Cookbook Committee

Cheesecake Bars

1 (6 oz.) pkg. butterscotch bits
5 Tbsp. butter
1-1/2 c. graham cracker crumbs
1 (8 oz.) pkg. cream cheese
1/4 c. sugar
2 eggs
2 (rounded) Tbsp. flour
1 tsp. lemon juice
1/2 c. chopped walnuts

Over low heat, melt the butterscotch morsels with butter. Remove from heat. Stir in graham cracker crumbs. Set aside 1/3 to 1/2 cup of this mixture and press remaining into an ungreased 8" square pan. Bake at 350 degrees for 10 minutes. Combine cream cheese, sugar, eggs, flour and lemon juice in a blender until thoroughly mixed. Pour over baked crust, sprinkle with reserved crumbs and walnuts. Return to oven for 20-25 minutes. Cool and cut into squares.

Pam Clute, wife of Steve Clute, Assemblyman, 68th District

Triple Treat Bars

1 c. (2 cubes) butter
1 c. brown sugar, firmly packed
1 egg
1/2 tsp. vanilla
2 c. flour
1/2 tsp. baking powder
1/2 tsp. salt

Butter Frosting:
1/2 c. butter or margarine
1/3 c. light cream
1 c. sugar
Chocolate Topping:
1/2 lb. semi-sweet dipping chocolate
1 Tbsp. butter
1/2 c. toasted, chopped walnuts

Cream butter and sugar thoroughly, beat in egg and vanilla. Sift flour, measure and sift again with baking powder and salt. Stir dry ingredients into creamed ingredients. Mix until smooth. Spread in a greased, shallow 10x15" pan. Bake at 350 degrees for 20 minutes.

To make butter frosting, combine all ingredients in a saucepan and cook, stirring occasionally, to the soft ball stage (236 degrees). Spread warm frosting evenly over baked sheet cookie after it has cooled slightly in its baking pan. Melt chocolate over hot water with butter. Spread evenly over butter frosting. Sprinkle top with walnuts. Before cutting, chill to harden chocolate; then cut into 2-1/2x3/4" bars. Makes 6 dozen.

Betty Hazley, Moreno Valley Allied Art Association

Indio Date Balls

1 cube margarine or butter
2 eggs
3/4 c. sugar
1 tsp. vanilla
1-1/2 c. chopped dates
1 c. chopped pecans or walnuts
1 c. rice krispies
2 c. angel flake coconut

Melt butter at low heat. Beat eggs with electric mixer, add sugar and vanilla. Stir into melted butter. Cook on medium heat until thick, about 10-12 minutes. Chill. Add dates, nuts and rice krispies. Form into balls the size of small walnuts. Roll in coconut. Place in shallow pan and chill or freeze. Yields approximately 36 balls. Nice to make ahead for the holidays.

Myrtle Swegles

This recipe was introduced to the women of our valley by the Southern California Edison Company in the early 1960's.

Tangy Orange Balls

2-3/4 c. vanilla wafer crumbs, finely crushed
1 c. powdered sugar
1 c. chopped pecans
1/3 c. melted butter
1/4 c. orange juice concentrate

Mix thoroughly. Roll into bite size balls. They are best after 3-4 days stored in an airtight container. Makes 6-7 dozen balls.

Rachel Larson, PEO-OH

Pecan Balls

1 c. finely chopped pecans (scald nut meats, drain, chop fine)
2-1/4 c. flour
1 tsp. salt
1 c. soft butter
1/2 c. sifted confectioners' sugar
1 tsp. vanilla

Mix flour and salt. Set aside. Cream butter, blend in sugar, gradually, creaming it as it is added. Add vanilla. Stir in flour gradually, blending but **do not** overstir. Add nut meats last. Chill dough. Shape into teaspoon size balls. Place on cookie sheet 1/4" apart. Bake at 400 degrees until set, about 10 minutes. Cool, roll into confectioners' sugar.

A good Christmas cookie, bake ahead and store up to 3 weeks; freezes well.

Augusta Hamburg, Bucks and Does, Sunnymead Ranch

Rocky Road Bars

1 (17 oz.) roll refrigerated sugar slice 'n' bake cookies
1/4 c. butter or margarine
1/3 c. water
1 (15.6 oz.) pkg. creamy fudge frosting mix (chocolate)
1 c. miniature marshmallows
1/2 c. walnuts

Grease 9x13" baking pan. Slice refrigerated cookie dough into 1/4" slices. Place slices in bottom of baking pan, slightly overlapping. Bake for 12-15 minutes in 375 degree oven; take from oven and allow to cool.

In medium size saucepan, melt butter or margarine with water. Stir in frosting mix; blend well. Stir in nuts and marshmallows. Spread over cookie base; cool before cutting into bars.

Pam Clute, wife of Steve Clute, California State Assemblyman

This cookie recipe is one that Steve and I both love!

Lemon Persimmon Bars

1 c. persimmon pulp
1-1/2 tsp. lemon juice
1 tsp. soda
1 egg
1 c. sugar
1/2 c. melted margarine
1-3/4 c. flour
1 tsp. salt
1 tsp. cinnamon
1 tsp. nutmeg
1/4 tsp. cloves
1 c. chopped dates
1 c. chopped walnuts
1 c. powdered sugar and 2 generous Tbsp. lemon juice

Mix first 3 ingredients and set aside. In large bowl mix egg, sugar and melted margarine. Sift together flour and spices. Add persimmon mixture and the egg mixture to flour mixture. Add 1 cup chopped nuts and 1 cup dates. Bake in 10x15" pan which has been greased and floured for 25 minutes at 350 degrees. Spread baked cookies with powdered sugar, lemon juice mixture while hot. Cool and cut into squares. Makes about 40-48 bars.

Rosemary Clayton, Moreno Valley Historical Society

Lemon Squares

1 box yellow cake mix
1 egg
1/3 c. oil
8 oz. cream cheese
1/3 c. sugar
1 egg
2 Tbsp. lemon juice

Mix first 3 ingredients. Set aside 1 cup. Press balance of mixture in an ungreased 9x13" pan. Bake 15 minutes at 350 degrees. Beat together cream cheese, sugar, second egg and lemon juice. Pour over first mixture. Sprinkle the reserved mixture over top. Bake 15 minutes longer at 350 degrees.

Rosemary Clayton, Moreno Valley Historical Society

Lemon Bars Deluxe

2 c. sifted all-purpose flour
1/2 c. sifted confectioners' sugar
1 c. butter or margarine
4 eggs
2 c. granulated sugar
1/3 c. lemon juice
1/4 c. all-purpose flour
1/2 tsp. baking powder
sifted congectioners' sugar

Sift together the first 2 ingredients. Cut in butter or margarine until mixture clings together. Press in a 13x9x2" baking pan. Bake at 350 degrees until lightly browned, about 20-25 minutes.

Put eggs, granulated sugar and lemon juice in blender or beat in small bowl until thick and smooth. Sift 1/4 cup flour and baking powder together. Add to blender or bowl and blend or beat slightly. Pour over crust. Bake at 350 degrees for 25 minutes. Sprinkle top with confectioners' sugar. Cool. Cut into bars. Makes about 30 bars.

Jan Holbrook

Cranberry Crunch

1 c. uncooked rolled oats
1/2 c. flour
1 c. brown sugar
1/2 c. butter
1 can cranberry sauce, whole or jellied

Mix first 3 ingredients together. Cut in butter until crumbly. Place half of mixture in 8x8" greased baking dish. Cover with cranberry sauce. Spread rest of oatmeal mixture over sauce. Bake for 45 minutes at 350 degrees. Cut into squares and serve with vanilla ice cream.

Emily Paul, Accompanist, Moreno Valley Chorale

Joyce's Pumpkin Bars with Cream Cheese Frosting

2 c. flour
2 tsp. baking powder
2 tsp. cinnamon
1 tsp. baking soda
1/4 tsp. salt
5 eggs
1 (16 oz.) can pumpkin (2 cups)
1-2/3 c. sugar
1 c. vegetable oil
1 c. chopped walnuts

In medium mixing bowl, mix flour, baking powder, cinnamon, baking soda and salt. Set aside. In mixer bowl, beat together the eggs, pumpkin, sugar and oil. Add flour mixture a little at a time to egg mixture, stirring constantly, then heat well. Stir in walnuts with spoon and pour into ungreased 15x10x1-1/2" sheet pan. Bake at 350 degree oven for 25 to 40 minutes or until a toothpick comes out clean when inserted in middle of pan. Frost with cream cheese frosting.

Joyce Smith

An original recipe created by Joyce and published in her daughter's cookbook "Reeva and Joyce's Pumpkin Patch Cookbook". Joyce and Reeva Chacon live in nearby Hemet.

Oatmeal Bar Cake

1 c. oatmeal
1-1/2 c. boiling water
1/2 c. cocoa
1/2 c. margarine or butter
1-1/2 c. sugar
2 eggs
1 tsp. vanilla
1 c. flour
1/2 tsp. salt
1 tsp. baking soda

Combine oatmeal, boiling water and cocoa. Let cool. Cream together margarine, sugar and eggs. Add vanilla. Sift together flour, salt and baking soda. Add to creamed mixture. Blend well. Add oatmeal mixture. Stir. Place in greased 8x12" pan and bake at 350 degrees for 30 to 35 minutes. May frost with a vanilla frosting if you wish. Keeps moist for days.

Lois Jean Nagel, Moreno Valley Garden Club

Suicide by Sugar Squares

3/4 c. powdered sugar
3/4 c. butter
1-1/2 c. flour
1 box (1 lb.) powdered sugar
2 eggs
1 (8 oz.) pkg. cream cheese, softened
1/2 c. flaked coconut
1/2 c. chopped walnuts or pecans

Heat oven to 350 degrees. Mix powdered sugar and butter. Stir in flour. Press in ungreased oblong pan, 13x9x2". Bake until golden brown, 12-15 minutes.

Beat eggs lightly, then beat in cream cheese and the box of powdered sugar. Stir in coconut and nuts. Pour over mixture in oblong pan, spreading evenly. Bake at 325 degrees 45-50 minutes or until golden brown. Cool pan on rack to room temperature or serve warm. Makes approximately 4 dozen squares. For a quicker death yet, serve with ice cream and maple or caramel syrup. Your friends will love you. Your dentist will thank you.

Lynn Lambert, Travel Sales Agent;
SATO, Inc.; March AFB, California

Holiday Hershey Bars

1/2 c. butter
1 c. sugar
4 eggs
1 (16 oz.) can Hershey chocolate syrup
1 tsp. vanilla
1 c. flour
1/2 tsp. salt
1/2 c. chopped nuts (optional)
Frosting:
6 Tbsp. butter
2 Tbsp. milk
1-1/2 c. confectioners' sugar
1/2 c. chocolate chips

Cream butter and sugar. Add eggs, syrup, vanilla and mix well. Stir in flour, salt and nuts if desired, mixing well again. Pour into 9x13" greased pan. Bake at 350 degrees for 20-25 minutes until it springs back when touched in center. Set aside to cool. To make frosting, melt butter over medium heat, stir in milk and sugar. Stirring frequently, bring to boil and cook at a slow rolling boil for 3 minutes. Remove from heat and stir in chocolate chips until melted. Frost cake and cool completely or chill. Cut into squares. These store well in a cookie tin.

Bonnie Maynard, Cultural Preservation Advisory Board

Our Auntie Carol sends us a holiday tin full of this delicious treat at Christmas time each year.

Montego Bay Bars

1-1/2 c. dates, cut up
2 Tbsp. granulated sugar
3/4 c. water
1/2 square (1/2 oz.) unsweetened chocolate
1/3 c. butter or margarine, softened
1/2 c. brown sugar (packed)
3/4 c. all-purpose flour
1/2 tsp. salt
1/4 tsp. baking soda
3/4 c. quick-cooking oats
1/3 c. finely chopped nuts

Heat oven to 400 degrees. Grease square pan 8x8x2" or 9x9x2". Cook dates, granulated sugar, water and chocolate over low heat, stirring constantly, about 10 minutes or until mixture thickens; cool. Cream butter and brown sugar. Mix in remaining ingredients. Press half the mixture evenly in bottom of pan. Spread with date mixture; top with remaining crumble mixture, pressing lightly. Bake 25-30 minutes or until golden brown. Cool. Cut into bars, about 2x1-1/2".

Janet Marie Bailey

Kraft Caramel Brownies

50 Kraft caramels (1 pkg.)
2/3 c. evaporated milk
1 (17-1/2 oz.) German chocolate cake mix
3/4 c. melted margarine
1 c. chopped nuts
1 c. chocolate chips (12 oz. pkg. is O.K.)

Unwrap caramels, combine with 2/3 cup evaporated milk in double boiler (or microwave) and melt. In another bowl, combine dry cake mix and melted butter, 1/3 cup evaporated milk and nuts. Stir by hand until dough holds together. Press 1/2 of dough into a greased and floured 9x13" pan. Bake at 360 degrees for 6 minutes in preheated oven. Remove from oven and sprinkle chocolate chips over crusted top. Then drizzle melted caramels over chocolate chips. Crumble remaining dough over top and return to oven and bake 15-18 more minutes. Cool and cut.

Shirley Waddell, Secretary, North Ridge Magnet School

Oh-Henry Bars

1 c. sugar
1 c. white syrup
1 c. peanut butter
6 c. rice chex cereal
6 oz. chocolate chips
6 oz. butterscotch chips

Bring sugar and syrup to rolling boil. Stir in peanut butter. Pour over cereal and mix well, then press into 11x16" pan. Melt both chocolate and butterscotch chips together and spread over top of cereal mixture. Let cool then cut and serve.

Shelly Russell

Disgustingly Rich Brownies

1 c. butter
3/4 c. cocoa
2 c. sugar
4 eggs
1 tsp. vanilla extract
1-1/4 c. all-purpose flour
1/4 tsp. salt
1/2 c. chocolate chips (optional)

Grease 8"-9" square baking dish. Melt butter over low heat. In a bowl, stir the cocoa and sugar together. Then stir in the melted butter. Add the eggs and vanilla. Stir again. Now add the flour and salt, and mix until just smooth. Add the chocolate chips. Pour batter into pan and spread into an even layer. Bake at 350 degrees until brownies just begin to pull away from the sides of the pan (or until you can stick a toothpick in and pull it out clean). Takes about 40-50 minutes. Let cool before cutting.

Joshua Alexander, Age 9

This recipe won a blue ribbon at the 1990 Orange Show, 4-H division.

Blonde Brownies

1 c. shortening
2-1/4 c. (1 lb.) brown sugar
4 eggs, beaten
2-1/2 c. flour
2-1/2 tsp. baking powder
1 tsp. salt
1 tsp. vanilla
1 (12 oz.) pkg. chocolate chips
1 c. nuts

Melt shortening in saucepan, add brown sugar and let cool. Add eggs and blend. Add the dry ingredients, mix well and then add the last 3 ingredients. Spread in well greased 10x15" pan and bake at 350 degrees for 30 to 35 minutes. Cool and cut into bars or squares. Serves 50.

Louida Lowery, Cafeteria, Moreno Valley School District

California Persimmon Cookies

1 c. persimmon pulp
1 tsp. soda
3/4 c. shortening
1 c. sugar
2 eggs, beaten
2 c. flour
3/4 tsp. salt
1 tsp. cinnamon
1/4 tsp. allspice
1/2 tsp. vanilla
1/2 c. raisins
1 c. chopped nuts

Combine persimmon pulp and soda. Cream shortening and sugar, then stir in beaten eggs. Add flour and balance of ingredients in order as listed. Drop by spoonful on greased cookie sheet. Bake 10-12 minutes at 375 degrees. Makes about 4 dozen.

Myrtle Swegles, Moreno Valley Women's Club

Persimmons were a favorite fruit in the early days and recipes for persimmon cookies have been passed down through the generations. The large, fruity persimmon cultivated in California are the Japanese variety, not to be confused with those grown on trees in the East. Two persimmons usually make one cup of pulp. They may also be frozen whole.

Fruit Dandies

1-3/4 c. flour
1/2 tsp. salt
1/2 tsp. soda
1/2 c. shortening
1 c. brown sugar, firmly packed
1 egg
3/4 c. nut meats
3/4 c. candied cherries or mixed fruit
1/4 c. milk
3/4 c. dates

Sift and measure flour, sift again with salt and soda. Cream shortening, add sugar gradually and cream until light and fluffy; beat in egg. Put nuts and fruit in flour mixture, then add to batter alternately with milk. Drop by teaspoon about 1-1/2" apart in rows onto lightly greased cookie sheet and bake in moderate oven, 400 degrees about 10 minutes or until brown. Makes 4 dozen cookies.

Agnes Wilson, Moreno Valley Garden Club

Glazed Pineapple Cookies

Cookies:
2 c. sifted flour
1-1/2 tsp. baking powder
1/4 tsp. baking soda
1/4 tsp. salt
3/4 c. crushed pineapple
3/4 c. Crisco
1 c. firmly packed brown sugar
1 egg
1 tsp. vanilla
Glaze:
2 Tbsp. pineapple syrup
1 c. confectioners' sugar

Preheat oven to 325 degrees. Sift flour, baking powder, soda and salt together and set aside. Drain pineapple thoroughly, save syrup. Work shortening until soft. Add brown sugar gradually and continue working until creamy. Beat the egg in vigorously, add drained pineapple and vanilla. Last of all, stir in flour combination. Drop batter on greased cookie sheet about 2" apart. Bake 18-20 minutes at 325 degrees. Glaze when cool.

Glaze: Stir pineapple syrup into sugar until smooth. Spread on cooled cookies. Adjust amounts of sugar and syrup so glaze doesn't run off cookie when put on.

Linda McCourt, Moreno Valley Chorale

Old Fashioned Peanut Butter Cookies

1-1/4 c. flour
3/4 tsp. baking soda
1/2 tsp. baking powder
1/4 tsp. salt
1/2 c. shortening
1/2 c. peanut butter
1/2 c. granulated sugar
1/2 c. brown sugar
1 egg, well beaten

Sift first 4 ingredients twice. Cream next 4 ingredients together in large bowl. Add egg to creamed mixture. Add dry items to creamed mix. Drop by spoon onto greased cookie sheet. Press down with floured fork. Bake 8-10 minutes at 375 degrees. Makes 3-1/2 to 4 dozen cookies.

Sharon Anthony, Moreno Valley Historical Society

Recipe given to me by a friend in 1957. I raised two "cookie monsters" on them.

Chocolate Peanut Tinglings

1 c. salted peanuts
1 (6 oz.) pkg. chocolate chips
1 (6 oz.) pkg. butterscotch chips
1 (3 oz.) can chow mein noodles

Combine chocolate and butterscotch chips in a heavy saucepan and melt over low heat. Stir in nuts and then noodles coating well with melted mixture. Drop 1 teaspoon at a time on wax paper. Allow to set for 30 minutes before storing in an airtight container. This recipe is an excellent substitute for candy.

Vivian C. Marr, Director Certificated Personnel,
Moreno Valley Unified School District

Peanut Butter Cookies

1 c. butter, softened
1 c. light brown sugar
1 c. sugar
2 eggs, beaten
1 c. peanut butter, either creamy or chunk style
3 c. flour
2 tsp. baking soda
1/4 tsp. salt

Preheat oven to 350 degrees. Beat butter until creamy, then slowly add both sugars; continue beating until well blended. Add eggs and beat until smooth and light; add peanut butter and mix well. Pour the flour into the peanut butter mixture; sprinkle on the baking soda and salt. Beat until all ingredients are well mixed. Roll spoonfuls of dough between the palms of your hands into 3/4" balls. Place 1" apart on ungreased cookie sheets. Press each cookie with the back of a fork, pressing first in one direction then the other to make a crosshatch design. Bake 8-10 minutes or until slightly brown in color. Remove from oven and cool on racks.

Cassidy Alexander, Age 6

This recipe won a blue ribbon at the 1990 Orange Show in the 4-H Mini-Division.

Peanut Blossom Cookies

1/2 c. peanut butter
1/2 c. sugar
1 egg
1/2 tsp. salt
1-3/4 c. flour
1/2 c. brown sugar
1/2 c. shortening
3 Tbsp. milk
1 tsp. soda
1 tsp. vanilla
1 bag chocolate kisses

Combine first 10 ingredients as listed. Roll in sugar. Bake at 375 degrees for 8-10 minutes. Remove from oven and immediately place chocolate kiss on top of each.

Gloria Deukmejian, Wife of Governor George Deukmejian

Bones of the Dead Halloween Cookies

3 eggs
2 Tbsp. Crisco
2 tsp. vanilla
1 (1 lb.) box powdered sugar
3 tsp. baking powder
1-1/2 c. flour (approximately)

Beat first 3 ingredients together; add next 3 ingredients. Work dough until satiny; add more flour if needed. Roll out until dough is about 1/4" thick. Cut into strips, making strips different lengths. Put on greased cookie sheets and let dry out overnight. Bake at 350 degrees until golden brown. Cookies will look like bones.

Beverly Jacobson

Cornflake Cookies

1 (12 oz.) pkg. butterscotch chips
1/2 c. peanut butter
6 c. cornflakes

Melt butterscotch chips; add peanut butter. Stir to blend. Stir into cornflakes. Using 2 spoons, place on cookie sheet to cool.

Georgetta Bradley, Moreno Valley Historical Society

Snow White Angel Drops

2 c. flour
1 tsp. baking soda
1 tsp. cream of tartar
1/4 tsp. salt
1/2 c. butter, softened (1 stick)
1/2 c. white Crisco
1/2 c. lightly packed brown sugar
1/2 c. granulated sugar
1 tsp. vanilla
1 egg
3/4 c. walnuts (optional)
1 (12 oz.) pkg. miniature chocolate chips

Preheat oven to 350 degrees. Lightly grease cookie sheets. Combine flour, baking soda, cream of tartar and salt in small bowl. Cream butter, shortening, brown sugar and white sugar in large bowl. Add egg, vanilla; beat well. Add flour mixture; blend well. Stir in nuts and mini-chocolate chips.

Roll dough in walnut-size balls by hand. Roll balls in sugar. Place on cookie sheet 2" apart. Bake in moderate (350 degree) oven 12-15 minutes or until firm to touch. Cool on wire racks. Makes 5 dozen.

Gayle (Fleshman) Johnson

Christmas Moon Cookies

2 c. butter (room temperature)
1 c. powdered sugar
1/2 tsp. vanilla
4-1/2 c. flour
1/2 c. walnuts, finely chopped

Beat butter and powdered sugar together until creamy. Add vanilla. Gradually add flour, then walnuts. Roll dough into 1" balls. Bake at 325 degrees for 25 minutes on ungreased cookie sheet. While cookies are still warm, roll in powdered sugar.

Melinda Stiles

Forgotten Angels

2 egg whites, beaten
pinch of salt
pinch of cream of tartar
2/3 c. sugar
6 oz. chocolate chips
3/4 c. walnuts, chopped

Preheat oven to 350 degrees. Beat egg whites until stiff, add salt and cream of tartar. Slowly beat in sugar. Fold in chocolate chips and walnuts. Turn off oven. Drop tablespoons of the mixture on greased cookie sheets. Place in oven and leave 4-5 hours or overnight. Cookies will dry.

Helen M. Vizthum

Historical Note: This recipe is one that Mrs. Maxine Shepherd gave to her cooking classes. She was Home Economics teacher at the Moreno Valley High School when it opened in 1966. It was the valley's first high school.

Pumpkin Cookies

1 c. margarine
2 c. sugar (1 c. granulated, 1 c. brown)
1 egg
1 tsp. vanilla
2 c. pumpkin pulp
3 c. flour
1 tsp. baking powder
1 tsp. baking soda
1/2 tsp. nutmeg
1 tsp. cinnamon
2 c. oatmeal
1 c. chopped nuts
1 c. raisins
1 c. chocolate pieces

Cream margarine and sugar until light and fluffy. Beat in egg, pumpkin and vanilla. Sift together flour, baking powder, baking soda, nutmeg and cinnamon. Add to creamed mixture. Mix well. Add oatmeal, nuts, raisins and chocolate pieces. Mix thoroughly. Drop by teaspoon onto well greased cookie sheets. Bake 350 degrees approximately 12 minutes. Makes 6 dozen.

Marie Cutrone, Moreno Valley Allied Arts Association

Health Cookie

1/2 banana
1 pkg. Alba chocolate shake mix
1 tsp. vanilla
1 Tbsp. crunchy peanut butter
3/4 c. Grape Nuts cereal

In small bowl mash banana; add other ingredients. Mix well. Place on foil and smash flat. Fold foil around flattened cookie and freeze. 1 serving.

Sandra DeLaCruz, Seventh Day Adventist Church

Coconut Oatmeal Refrigerator Cookies

1-1/2 c. sifted flour
1 tsp. soda
1 tsp. salt
1 c. butter or margarine
1 c. firmly packed brown sugar
1 c. granulated sugar
2 eggs
3 c. quick cooking oatmeal
1/2 c. chopped pecans
1-1/2 c. angel flake coconut

Sift flour once; add soda and salt and sift again. Cream butter, add sugars gradually and cream together until light and fluffy. Add eggs and beat thoroughly. Add oats gradually, mixing well after each addition. Stir in nuts and coconut. Divide dough in thirds. Shape into rolls 2" in diameter. Wrap each in waxed paper and chill in refrigerator until firm. Let rolls stand at room temperature 1/2 hour; slice into 1/8" thick slices. Bake on ungreased baking sheet at 375 degrees about 10 minutes. Makes 12 dozen. Dough may be frozen and stored in rolls to be cooked as you need them.

Josephine Schmuck

Quick and Easy Sugar Cookies

1/4 c. margarine
1/2 c. Crisco
1/2 c. sugar
1 (3 oz.) pkg. gelatin mix
2 eggs
1 tsp. vanilla, almond or lemon flavoring
2-1/2 c. flour
1 tsp. baking powder
1 tsp. salt
colored sugar

Mix first 6 ingredients well in mixer. Then add dry ingredients; blend until color is even. Shape dough into walnut size balls. Place on greased cookie sheet. Flatten with a flat bottom glass that has been lightly greased then dipped in the colored sugar. Bake at 350 degrees 8-10 minutes. Take them out just as edges begin to brown, so the color is clear. Makes 5 dozen. Vary gelatin flavors and sugar colors according to occasion.

Pat Hale

This is a good beginner recipe for kids.

Scandinavian Springerles

2 c. sifted flour
1/2 tsp. cinnamon
1/2 tsp. cardamom or anise seed
1 c. butter (2 sticks)
1/2 c. sifted powdered sugar
3/4 c. blanched almonds, finely chopped

Preheat oven to 350 degrees. Sift flour, cinnamon and cardamom or anise seed together. Cream butter and sugar until fluffy. Add the sifted dry ingredients gradually and mix well. Blend in the finely chopped almonds. Chill dough 2 hours. Roll out dough to 1/2" thickness with a bit of flour. Lightly flour a springerle rolling pin and roll firmly on dough to emboss the designs; cut out the frames and place on ungreased cookie sheet. Bake 10-12 minutes or until lightly yellowed. Put in tight jar for several days.

Edith Champion

Refrigerator (Overnight) Cookies

1 c. butter
1 c. brown sugar
1 c. white sugar
3 eggs
1 tsp. vanilla
3 c. flour
1 tsp. cream of tartar
1 tsp. salt
1 c. chopped walnuts (optional)
1 c. ground raisins (optional)

Cream together butter and sugars. Add eggs and vanilla. Sift dry ingredients together. Add to creamed mixture. Add walnuts and ground raisins. Divide dough in 2 parts. Make into 2 rolls and wrap in foil or wax paper. Chill in the refrigerator. Slice and bake in 350 degree oven 8-10 minutes or until golden brown.

Fern Taylor, Moreno Valley Historical Society

Scotcharoos

6 c. Rice Krispies cereal
1 c. sugar
1 c. light corn syrup
1 c. peanut butter
1 c. (6 oz.) chocolate chips
1 c. (6 oz.) butterscotch chips

In a large bowl measure out the Rice Krispies cereal. Set aside. In a saucepan combine sugar and corn syrup, stirring to blend. Bring to a boil over medium heat, stirring occasionally. Remove from the heat and add the peanut butter. Stir until the peanut butter blends in. Pour over Rice Krispies and stir to coat. Press into a greased 9x13" pan. Melt chocolate chips and butterscotch chips together over hot water or in the microwave. Spread over the Rice Krispies mixture. Let icing cool before cutting the Scotcharoos into bars.

Mary Lou Fleshman, Moreno Valley Historical Society

Oatmeal Crispies

1 c. shortening
1 c. brown sugar
1 c. white sugar
2 well beaten eggs
1 tsp. vanilla
1-1/2 c. sifted flour
1 tsp. salt
1 tsp. soda
3 c. quick cooking oats
1/2 c. chopped walnuts

Thoroughly cream shortening and sugars; add eggs and vanilla; beat well. Sift dry ingredients; add to creamed mixture. Add oats and nuts; mix well.

Crispy Cookies: Shape into rolls; wrap in waxed paper and chill thoroughly. Slice 1/4" thick on an ungreased cookie sheet.

Soft Cookies: Drop from spoon onto slightly greased cookie sheet. Bake either variation in moderate oven (350 degrees) 10 minutes. Yields approximately 5 dozen.

Erna Sun, Cultural Preservation Advisory Board

Dave's Cookies

1/2 c. corn syrup
1/2 c. sugar
1 c. peanut butter
1 (5-1/2 oz.) can chow mein noodles

In a 2 quart or larger pan, bring to a boil the corn syrup and sugar. Remove from heat and blend in peanut butter. Add noodles and mix. Drop by spoonfuls on wax paper. Cool 15 minutes.

Dave Adams, Moreno Valley Chorale

Anise Cookies

1 c. sugar
1 c. Crisco
4 eggs beaten
3-1/2 c. flour
1 tsp. baking powder
2 tsp. anise powder

Cream: sugar, Crisco, eggs. Add anise. Add dry ingredients, mix with hands. Make forms on cookie sheet in 3 equal squares and bake at 350 degrees for 15-20 minutes. Bake flat, then cut diagonally and turn on sides. Brown one side and then the other.

Mary Ann Soto

This recipe in our family (Finichio) over 100 years.

Coconut Swedish Tea Cookies

1 c. butter
1 c. sugar
1-1/2 c. flour
1/2 tsp. baking soda
1/2 tsp. baking powder
1/2 tsp. vanilla
1/2 c. flaked coconut

Cream butter and sugar. Sift dry ingredients and mix into butter and sugar; add vanilla and coconut. Chill at least one hour. Flatten 1" balls of cookie dough onto an ungreased cookie sheet. Bake 350 degrees for 10-12 minutes.

Carolyn Yeutter

I received this recipe from Charlotte Hayter when she was the cook at Alessandro Junior High School, where I was a substitute teacher in the mid 1970's.

Powdered Sugar Cookies

1 c. margarine
1 c. powdered sugar
1 c. white sugar
1 c. oil
2 eggs
4-1/2 c. flour plus 2 tsp.
1 tsp. each: soda, salt, cream tartar
1 tsp. vanilla (almond, lemon extract if desired)

Cream margarine and sugars; add oil and eggs; beat and add sifted dry ingredients, then vanilla. Refrigerate overnight.

Make about 1" balls and flatten with glass (or I prefer with fork dipped in water). Bake 350 degrees for 10 minutes on ungreased cookie sheet.

Agnes Wilson, Edgemont Women's Club

Homemade Vanilla Ice Cream

2 c. sugar
6 eggs, beaten
dash salt
3 tsp. vanilla
1 (8 oz.) can condensed milk
1 qt. half and half
milk (fill rest of the container with milk to 1/2" top of freezer)

Beat the eggs and mix well with sugar and condensed milk. Add remaining ingredients and follow directions on ice cream maker for freezing.

Robert Presley, California State Senator

Homemade Ice Cream

8 eggs
pinch of salt
2 c. sugar
1 scant Tbsp. cornstarch
2 qt. milk
1 can Eagle Brand milk
2 tsp. vanilla
1/2 pt. whipping cream
ice cream salt
bag of ice

Beat eggs separately with a pinch of salt. Add sugar and cornstarch. Beat 5 minutes. Scald milk and Eagle Brand sweet condensed milk. Add egg mixture to scalded milk, stirring constantly on medium low heat until it coats the spoon. Pour into a bowl to cool. Add 2 teaspoons vanilla and cool thoroughly. Whip the 1/2 pint of cream and fold into custard. Pour into ice cream freezer tub and freeze. (Fresh peaches may be added).

Peggy B. Daniell

Ice Cream Pie

1 (12 oz.) box vanilla wafers
3 Tbsp. margarine, melted
1/2 gallon vanilla ice cream
3 Tbsp. water
1 (12 oz.) pkg. semi-sweet chocolate chips
4 eggs, separated

Roll vanilla wafers into fine crumbs. Add 3 tablespoons melted margarine to crumbs and stir until mixed. Put 1/2 of crumbs into a 9x13" pan. Make a chocolate sauce by placing the water, chocolate chips and egg yolks in a double boiler. Cook and stir until chips have melted. Whip the egg whites to a stiff peak and fold into chocolate mixture. Cool slightly. Soften 1/2 gallon of ice cream. Dribble chocolate sauce over the layer of vanilla crumbs. Spread ice cream over sauce. Drizzle remainder of chocolate sauce over ice cream and top with remaining vanilla wafer crumbs. Freeze for several hours. Cut into squares to serve.

Joyce Fleshman Remp

Vanilla Krispy Ice Cream

1 qt. vanilla ice cream
1-2 c. Rice Krispies, to taste

Scoop vanilla ice cream into large bowl. Mix Rice Krispies into ice cream. Serve in dessert bowls.
Option: Top with fruit or Nestle's Quick and whipped cream.

Mr. Catton's Kindergarten Class,
North Ridge Elementary School, Moreno Valley

This recipe serves 8-10 kindergarten students or one teenager!!

Japanese Ice Cream

1 (10-1/2 oz.) pkg. Tofu
1/2 c. brown sugar
1 c. fresh cream

Drain water from Tofu by squeezing in kitchen towel or cheesecloth. Combine with other ingredients in blender and blend until smooth. Pour into ice cube trays and freeze until it hardens.

Hatsuko Yamazaki, Japanese Exchange Student

Apple Pudding

1 c. sugar
1/4 c. butter
1 egg
1 c. flour
1 tsp. soda
1/2 tsp. salt
1/2 tsp. cinnamon
1/2 tsp. nutmeg
2 c. diced apples
1/2 c. chopped walnuts

Cream sugar and butter; add egg. Sift flour with soda, salt and spices; add alternately with apples and walnuts to creamed mixture. Pour into greased 7x11" pan. Bake at 350 degrees for 40 minutes. Cut into squares. Serve with whipped cream or favorite sauce, if desired. Yield: 8 servings.

Margaret Anderson, Premier Real Estate

Date Pudding

2 Tbsp. flour
1 c. sugar
1 Tbsp. baking powder
2 eggs, slightly beaten
1 c. walnuts, chopped
1 c. dates (before chopping)

Mix flour, sugar and baking powder. Add eggs and nuts then dates, mixing well after each addition. Pour into buttered 9" or 10" pie pan. Bake at 300 degrees for 35 minutes.

Helen Hoyt

New Orleans Bread Pudding

1 (10 oz.) loaf stale french bread, broken
4 c. milk (or 1/2 milk, 1/2 heavy cream)
2 c. sugar, (white or brown)
8 Tbsp. butter, melted
3 eggs
2 Tbsp. vanilla
1 c. raisins
1 c. shredded coconut
1 c. chopped pecans
1 tsp. cinnamon
1 tsp. nutmeg

Whiskey Sauce:
1/2 c. butter
1-1/2 c. powdered sugar
1 egg, yolk or whole
1/2 c. bourbon (to taste)

Combine all ingredients; mixture should be very moist but not soupy. Pour into buttered 9x9" baking dish. Place on middle rack of non-preheated oven. Bake at 350 degrees approximately 1 hour and 15 minutes, until top is golden brown. Serve warm with sauce.

Whiskey Sauce: Cream butter and sugar over medium heat until all butter is absorbed. Remove from heat and blend in egg yolk. Pour on bourbon gradually to your own taste, stirring constantly. Sauce will thicken as it cools. Serve warm over warm bread pudding.

For a variety of sauces, just substitute your favorite fruit juice or liqueur to complement your bread pudding.

Jan Hartig, Hartig Properties

Cookie Pudding

1 lb. marshmallows
1 c. milk
1 pt. whipping cream
1 lb. Hydrox cookies

Combine marshmallows and milk together into a double boiler (or use the microwave). Melt marshmallows slowly, stirring occasionally. Remove from heat when melted and transfer to a mixing bowl. Beat the whipping cream to form soft peaks. Fold into marshmallow mixture. Crush cookies. Sprinkle a medium layer of crumbs over the bottom of a 9x13" pan. Gently spoon the cream mixture over the crumbs. Cover with remaining crumbs. Cool 24 hours. Cut into squares to serve.

Mary Lou Fleshman, Moreno Valley Garden Club

Pumpkin Roll

3 eggs
1 c. sugar
2/3 c. pumpkin
1 tsp. lemon juice
3/4 c. flour
1/2 tsp. ginger
2 tsp. cinnamon
1/2 tsp. salt
1/2 tsp. nutmeg
1 tsp. baking powder
1 c. finely chopped nuts
Filling:
1 c. powdered sugar
6 oz. cream cheese
4 Tbsp. butter or margarine
1/2 tsp. vanilla

Beat eggs on high speed of mixer for 5 minutes; gradually beat in sugar. Stir in pumpkin and lemon juice. Sift dry ingredients together, fold into pumpkin. Spread in greased and floured 15x10x1" pan. Sprinkle with nuts. Bake at 375 degrees for 15 minutes. Turn on towel sprinkled with powdered sugar. Starting at narrow end, roll towel and cake together, cool, unroll, spread with filling that has been beaten well. Roll, wrap in plastic wrap and refrigerate. Serve 8-10.

Thelma Robinson, Moreno Valley Historical Society

Bev Adams

Bev Adams version is similar, however, she lines the baking pan with waxed paper and greases it with margarine.

Raspberry Pretzel

Crust:
2-1/2 - 3 c. pretzels (before crushing), don't crush too fine
3/4 c. butter
3 Tbsp. sugar

Topping:
8 oz. pkg. cream cheese
1 c. sugar
large Cool Whip
large pkg. raspberry jello
2 c. boiling water
2 pkg. raspberries, frozen

Crust: Melt butter; add sugar, add crushed pretzels to butter mixture. Place in 9x13" pan, press. Bake at 350 degrees for 10 minutes. Cool well.

Topping: Beat well together cream cheese and 1 cup sugar, add Cool Whip. Spread over cooled crushed pretzel crust. Mix together raspberry jello and 2 cups boiling water. Add frozen raspberries to jello. Cool until nearly thick. Pour over cream cheese. Set until firm.

Debbie Grzeskowiak, Secretary, Moreno Valley City Council

Bananas Fried in Honey

4 oz. butter (clarified) or margarine
8 oz. honey
bananas (green skins are better than fully ripe ones)
powdered cinnamon

Melt butter or margarine in frying pan, then blend with honey. Quarter bananas and place in pan flat side down. Fry for 3 minutes at 250 degrees. Flip over to other side, sprinkle lightly with cinnamon and fry for 3-4 minutes more. Remove with a small spatula and let cool for a few minutes.

Dr. Rudy Sun, Moreno Valley Cultural Arts Foundation

Chocolate Mousse Torte

2-1/2 c. chocolate cookie crumbs (use Oreos after removing the filling)
6 Tbsp. butter, melted
12 oz. semi-sweet chocolate squares
3 eggs
1 c. powdered sugar
1 c. heavy whipping cream

Crust: Combine the chocolate cookie crumbs and melted butter. Press into the bottom and about 1-1/2" up the sides of an 8" springform pan. Chill.

Chocolate Leaves: Melt 4 ounces of the semi-sweet chocolate over water in a double boiler. Choose about 12 camellia or other waxy, firm leaves. Wash with soap and pat dry. Oil the underside of the leaves lightly with vegetable oil and paint the melted chocolate onto the underside using the back of a spoon. Cover with plastic wrap and freeze. When hard, gently peel the leaf away from the chocolate. Freeze until ready to use (cover with plastic wrap).

Mousse Filling: Melt remaining 8 ounces of chocolate over water in a double boiler. Separate 2 of the eggs and beat the whites until soft peaks form, then gradually add powdered sugar and beat at high speed a minute or 2 until the meringue thickens slightly and becomes glossy. Set aside.

Whip the cream until soft peaks form. Set aside. Now, whisk the reserved whole egg and the 2 egg yolks into the slightly cooled chocolate. Stir in a little of the whipped cream to lighten, then fold in the remaining cream and whipped egg whites until well blended. Turn into the prepared crust, cover with plastic wrap and chill in the refrigerator for 3 hours.

After the torte is thoroughly chilled, decorate with the frozen chocolate leaves by arranging them in a spoke-like fashion around the torte. Cover with plastic wrap and freeze 4-6 hours before serving. Makes 12 servings.

Eileen Enright

Blender Chocolate Mousse

1 egg
1 (6 oz.) pkg. chocolate chips
2 Tbsp. sugar
1 tsp. vanilla
dash of salt
3/4 c. milk
1/2 c. whipping cream, whipped

Place egg, chocolate chips, sugar, vanilla and salt in blender. Heat milk to simmering and add to other ingredients. Whirl on low speed 1 minute or until smooth. Cool. Fold in whipped cream. Pour into demi-tasse cups or sherbets. Chill 3 hours or more hours. Garnish with whipped cream, mandarin orange slices, chocolate curls — or? May be frozen. Serves 6-8, 4 ounce cups.

Muriel Markham Lussier

French Lace Horns

1 c. sifted all-purpose flour
1 c. nuts, finely chopped
1/4 c. butter
1/4 c. vegetable shortening
2/3 c. brown sugar
1/2 c. corn syrup, light

Combine flour and nuts. Melt butter and shortening in a saucepan. Add sugar and syrup and bring to a boil. Remove from heat and blend in flour and nuts gradually. Drop rounded teaspoon full on greased cookie sheet, 3" apart. Bake at 325 degrees 8-10 minutes. Allow to cool 1 minute. Remove carefully and roll to form a cone. To serve, fill with ice cream. May be filled and frozen. Allow to cool without rolling and they become Lace Cookies.

Barbara Brown

Heavenly Hash

1/2 pkg. small marshmallows
1 large can crushed pineapple, drained
1/2 c. walnut pieces
1 pt. whipped cream

Combine marshmallows and pineapple. Let set overnight in the refrigerator. Add whipped cream and nuts.

Variations: Add other fruits or fruit cocktail, drained.

Karen A. Lenaway, Moreno Valley Unified School District

Peanut Delight

1 c. flour
2/3 c. oleo (margarine)
2/3 c. peanuts, chopped
1 (8 oz.) pkg. cream cheese
1/3 c. powdered sugar
1 large carton Cool Whip
1 small pkg. instant vanilla pudding mix
1 small pkg. instant chocolate pudding mix
3 c. milk
1/3 c. peanuts, chopped
1 20-cent Hershey Chocolate Bar (optional)

First Layer (crust): Combine flour and oleo. Mix well. Add 2/3 cup chopped peanuts. Press in bottom of 8x13" pan. Bake 20 minutes at 350 degrees.

Second Layer: Beat cream cheese and powdered sugar until smooth. Add 2 cups of the Cool Whip. Mix well, then pour over Layer 1.

Third Layer: Mix vanilla pudding mix with 1-1/2 cups of the milk. Pour over Layer 2. Mix chocolate pudding mix with the other 1-1/2 cups milk and pour over vanilla pudding.

Fourth Layer: Cover third layer with 2 cups or more of the Cool Whip. Grate one 20 cent Hershey chocolate bar over Cool Whip and sprinkle with 1/3 cup of chopped peanuts.

Agnes Wilson, Edgemont Women's Club
Margaret Goodman, Edgemont Women's Club

Many of us will remember the white cube of oleo and the little packet of yellow coloring that came out in the 1930's. We had to squeeze and blend it together with our hands until it resembled butter. If you look for the 20 cent Hershey bar, just figure the inflation rate increase over the last 30 years or so.

Fruit Torte

2 c. sugar
2 c. flour
1 tsp. salt
2 tsp. soda
2 eggs
1 large fruit cocktail, undrained
1 c. brown sugar
1 c. chopped nuts

Combine sugar, flour, salt, soda, eggs and fruit cocktail in large bowl. Pour into 9x12" pan. Sprinkle on brown sugar and chopped nuts. Bake at 350 degrees for 30-40 minutes.

Floriene Keays

Lemon Fluff

1-2/3 c. evaporated milk
1 pkg. lemon gelatin
3/4 c. boiling water
1 c. sugar
juice and grated rind of 1 lemon
12 vanilla wafers, crushed

Chill evaporated milk in refrigerator overnight. Dissolve gelatin in boiling water; add sugar, lemon juice and rind. Chill until thickened. Whip milk until thick. Fold in gelatin. Line 8x10x2" buttered pan with one-half of crumbs. Spread with gelatin mixture; sprinkle with remaining crumbs. Chill overnight. Yield: 8 servings.

Margaret Anderson, Premier Real Estate

Mom Eiselein's Pistachio Dessert

1 (8 oz.) carton Cool Whip
1 small box Pistachio Pudding (instant)
1 c. mini-marshmallows
1 small can crushed pineapple (in its own juice)

Stir together the dry package of Pistachio Pudding and the Cool Whip in a large bowl. Add the marshmallows and the pineapple, juice and all. Cover and chill overnight.

Melissa Eiselein

Whipped Lime-Gelatin Dessert

1 pkg. lime gelatin
1 c. boiling water
juice of 2 lemons
grated rind of 1 lemon
1-2/3 c. evaporated milk
1 c. sugar
1 c. graham cracker crumbs

Dissolve gelatin in boiling water; add lemon juice and rind. Chill until slightly thickened. Place milk in ice tray; chill until slightly frozen around edges. Whip milk in cold bowl until stiff; gradually beat in sugar. Whip gelatin; fold into whipped milk. Sprinkle one-half of graham cracker crumbs into a 9x12" pan; add whipped cream filling. Sprinkle with remaining crumbs. Chill for 2 hours. Yield: 10 servings.

Margaret Anderson, Premier Real Estate

Cherry Meringue Dessert

40 single soda crackers
1 stick soft margarine
4 egg whites
1 c. sugar
pinch of salt
1 tsp. almond or vanilla flavoring
1 can fruit pie filling (cherry)
Cool Whip

Crush crackers; mix with margarine. Pat in 9x13" pan. Beat egg whites until stiff; add sugar, salt and flavoring; beat well. Carefully spread over cracker mixture. Bake at 325 degrees for 20 minutes, or until golden brown. Cool thoroughly. To serve, spread on fruit pie filling and cover with Cool Whip. Cut into squares.

Charlotte Sandlin Hayter

Lemon Trifle

1-1/2 c. flour
2-1/2 sticks margarine
2/3 c. chopped pecans
8 oz. cream cheese
1 c. powdered sugar
1 (12 oz.) container Cool Whip
2 small boxes instant lemon pudding
3 c. milk

Mix flour, margarine and pecans as for a pie crust. Press into 9x13" pan and bake at 350 degrees for 30 minutes. Let cool. Beat together cream cheese, powdered sugar and 1/2 of the Cool Whip and spread over cooled crust.

Beat 2 small boxes instant lemon pudding and milk and pour over the above. (Other puddings can be used). Top with the remaining Cool Whip.

Nellie Adams, Star of the Valley O.E.S.

Cherry Yum Yum

2 c. vanilla or graham cracker crumbs
1 stick butter or margarine
1 c. milk (or whipping cream)
2 pkg. dream whip
1 (8 oz.) pkg. cream cheese
3/4 c. sugar
2 cans cherry pie filling

Mix crumbs and butter. Pat 1/2 of mixture in bottom of 9x13" dish. Mix dream whip and milk or cream. Whip at high speed until stiff. Add softened cream cheese and sugar. Spread 1/2 of cheese mixture on crumbs then spread 1 can cherry pie filling on top. Add other 1/2 of cheese mixture and other can of pie filling. Sprinkle remaining crumbs on top. Chill before serving.

Cookbook Committee

Spanish Creme

1 envelope Knox Gelatin
2 Tbsp. sugar
1/4 c. sugar
1/8 tsp. salt
2 eggs, separated
2 c. milk
1 tsp. vanilla

Mix Knox Gelatin, 2 tablespoons sugar and salt. Beat together 2 egg yolks and milk. Add this to first mixture. Cook over boiling water, stirring constantly until it thickens (approximately 10 minutes).

Remove from water. Add vanilla. Chill until slightly thicker than egg white consistency. Beat the egg whites stiff. Stir in 1/4 cup sugar. Fold into the gelatin mix. Chill until firm.

Elena (Patty) Welch Adlerete

Passed down to me from my grandmother Elena de Pedrorena Wolfskill Hurlbut to my mother Maria Elena Hurlbut Welch, then me.

Peaches-N-Cream

1-1/2 c. flour
2 tsp. baking powder
1 tsp. salt
1 c. milk
2 large pkg. dry vanilla pudding
6 Tbsp. margarine
2 eggs
1 large can sliced peaches, drained
2 (8 oz.) pkg. cream cheese
1 c. sugar
6 Tbsp. peach juice

Mix first 7 ingredients together and pour into a well greased and floured 9x13" pan. Place drained peach slices over batter within 1" of edge of pan. Mix the softened cream cheese, sugar and the peach juice together. Beat until smooth and creamy. Spoon mixture over peaches and batter to within 1" of edge of pan. Mix 2 tablespoons of sugar and 1 teaspoon of cinnamon and sprinkle over cream cheese mixture. Bake at 350 degrees for 35-40 minutes.

Effie Potter

Vanilla Creme Dessert

1 c. flour
1 stick margarine
1/2 c. pecans, chopped
2 (3-1/2 oz.) pkg. vanilla instant pudding mix
3 c. milk
1 (8 oz.) cream cheese, softened
1 c. powdered sugar
1/2 c. Cool Whip
toasted coconut (optional)

Make crust of first 3 ingredients. Press into 9x13" pan. Bake at 350 degrees for 15 minutes. Combine pudding mix and milk. Set aside. Mix cream cheese, powdered sugar and 1/2 cup Cool Whip together then combine mixture with pudding. Spread over cooled crust. Top with more Cool Whip. Sprinkle top with more pecans and toasted coconut.

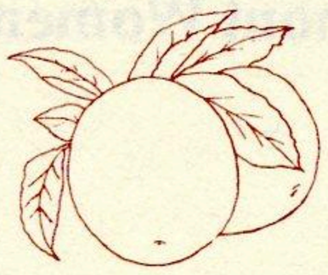
Irene Calvert, Edgemont Women's Club

Alessa is a shortened version of the name Alessandro, hero of the popular 1885 novel "Ramona". The setting for the novel was Hemet, San Jacinto and parts of what is now Moreno Valley.

The Riverside Press and Horticulturist on July 16, 1887 states "until now his name has been confined to the book", and that "hereafter Alessandro will be the name of a rich and fertile portion of the San Jacinto Valley lying just over Box Springs range of hills east of Riverside". This was when the 10,000 acre Alessandro Tract was recorded.

Later, the tract was sold to the Bear Valley and Alessandro Development Company which founded the townsite of Moreno. Thus, after 1891 the valley was known as Moreno Valley but was referred to as Alessandro Valley or Alessandro Plains for many years.

Historical Alessandro Boulevard, gateway to Moreno Valley from the east and west, was laid out in 1890 and is an official city landmark, designated by Resolution CPAB 88-2.



Candy, Jelly, Preserves

Label from the Lorne L. Allmon Collection

Old Fashioned Chocolate Fudge

2 c. sugar
2/3 c. milk
1 sq. chocolate
2 Tbsp. light Karo syrup
2 Tbsp. butter
1/2 tsp. vanilla
1/2 c. walnuts

Cut chocolate into small pieces. Add sugar, milk and syrup. Cook slowly, stirring until sugar is dissolved. Continue cooking until it forms a soft ball when dropped into cold water. Stir frequently to prevent burning. Remove mixture from fire, add butter and set aside to cool. **Do not stir!** When cooled to lukewarm, add vanilla and beat. When almost firm (shiny appearance will disappear), add nuts and pour into buttered pan or plate.

Joyce McIntosh Shockley,
Former student of Old Moreno School (our city landmark)

Still a very pleasant memory is the old Moreno Grocery Store with the Post Office in the rear. (Corner of Alessandro and Redlands Boulevards.) Mr. Wilson, postmaster and grocer, always had time for us kids to pick out "Guess What's", "Jawbreakers" and "Eskimo Pies" that sometimes had "Free" printed on the sticks.

Foolproof Chocolate Fudge

3 (6 oz.) pkg. semi-sweet chocolate chips
1 (14 oz.) can Sweetened Condensed milk
dash salt
1/2 c. chopped nuts

In heavy saucepan, over low heat, melt chips with sweetened condensed milk (not evaporated milk). Remove from heat and stir in remaining ingredients. Spread evenly into wax paper lined 8" pan. Chill 3 hours or until firm. Turn out fudge, remove wax paper and cut into squares. Store loosely covered at room temperature.

Remember when most fudge turned out "grainy"! That was before chocolate chips were invented.

J. David Horspool, Councilman, City of Moreno Valley

Double Divinity Fudge

1st Mixture:
3 c. sugar
3/4 c. water
1 c. light Karo Syrup
2nd Mixture:
1 c. sugar
1/2 c. water
Remaining:
3 egg whites
2 tsp. vanilla
2 c. chopped nuts
1/2 c. candied cherries

Mix 1st mixture of sugar, water and syrup in saucepan. Stir until dissolved. Cook on low heat without stirring until mixture forms a firm ball (240 degrees) in cold water. While 1st mixture is cooking, combine 2nd mixture of sugar and water. When 1st mixture is done, put 2nd mixture on low to medium heat and cook until it forms a very firm ball (244 degrees). Beat 3 egg whites stiff in large bowl. Gradually pour the 1st mixture over the egg whites, beating constantly. When 2nd mixture is done, pour slowly over 1st combination and beat until it will not adhere to finger. Add vanilla, chopped nuts and candied cherries. Drop by spoonfuls on wax paper.

Joyce McIntosh Shockley, former resident of Moreno

Candy became a very special delicacy during the depression and early war years. This fudge recipe has been made by our family for years on special occasions.

Quick Peanut Fudge

2 c. sugar
3 Tbsp. butter
1 c. evaporated milk
1 c. miniature marshmallows
1 jar (12 oz.) chunk style peanut butter (1-1/3 c.)
1 tsp. vanilla extract

Combine sugar, butter and evaporated milk in electric skillet. Set thermostat at 280 degrees. Bring mixture to a boil and boil 5 minutes, stirring constantly. Turn off skillet. Add marshmallows, peanut butter and vanilla. Stir until peanut butter and marshmallows are melted and blended. Pour into a buttered 8" square pan. Cool before cutting into squares. Makes approximately 2 pounds.

Naomi Stephens

Quick to cook and quicker to disappear at teenage parties. This is a super-smooth version of peanut butter fudge.

Peanut Brittle

2 c. sugar
1 c. white corn syrup
1/2 c. water
2 Tbsp. butter or margarine
2 c. salted Virginia peanuts or cocktail peanuts
1 tsp. vanilla
1 Tbsp. soda

Oil jelly roll pan or cookie sheet. Combine sugar, syrup, water in heavy pan; cook to 260 degrees, add butter and peanuts; bring to 310 degrees stirring constantly with wooden spoon. Remove from heat and add soda and vanilla. Stir quickly and pour immediately in oiled pan. When cool, turn upside down and break in pieces.

Thelma Robinson, Moreno Valley Historical Society

Microwave Peanut Brittle

1 c. sugar
1/2 c. white corn syrup
1 c. raw peanuts
1 Tbsp. butter
1 tsp. vanilla
1 tsp. baking soda
1/2 tsp. salt (optional)

Stir together first 3 ingredients in a 1-1/2 quart deep casserole dish. Microwave on high for 4 minutes. Remove and stir; then microwave for 5 more minutes until light brown in color. Add next 2 ingredients and microwave for 1 or 2 minutes more. (Peanuts will be lightly browned and syrup very hot.) Remove and add baking soda; stir well until light and foamy. Spread on buttered cookie sheet as thinly as possible. Let cool one hour and then break into pieces.

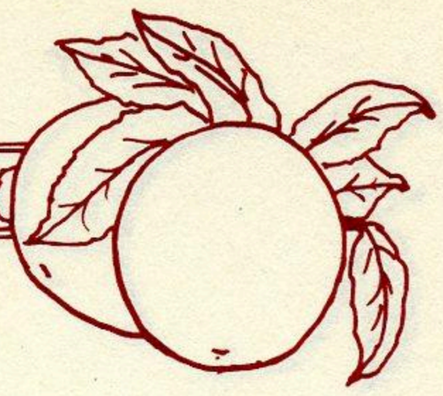
Betty J. Nelson

Microwave Pralines

1 c. brown sugar (packed)
1 c. white sugar
1/3 c. light corn syrup
1/4 c. water
1-1/2 c. pecans, coarsely chopped
1 Tbsp. butter
1 tsp. vanilla

Combine both sugars, corn syrup and water in a microwave-safe deep bowl. Stir to blend. Microwave on high power 4-5 minutes. Stir. Resume cooking for 4-5 minutes or until candy thermometer reaches 230 degrees (soft ball). Remove and add nuts, butter and vanilla. Stir to blend well. Let stand 2 minutes. Drop by tablespoon on greased wax paper.

Gayle Fleshman Johnson



Microwave Almond Butter Toffee

1 c. sliced almonds
1 cube butter (no substitute)
1 c. sugar
1/2 tsp. salt
1/4 c. water
5-8 oz. Hershey bar

Pour almonds in a circle pattern on buttered cookie sheet. Butter edge and sides of 2-3 quart bowl. Place butter in center of bowl. Place sugar directly onto butter, avoid getting any sugar on sides of bowl. Add salt and water. Place bowl in microwave oven on highest setting for 7 minutes. Keep adding cooking time at 30 second intervals until candy turns color of brown sugar. **Do not stir.** Pour candy over almonds. Do not scrape bowl. Place broken hershey bar over top of toffee. Spread with a knife as candy melts. Cool and break into pieces.

Betty J. Nelson

Peanut Clusters

1 (12 oz.) pkg. Chocolate Semi-Sweet Morsels
1 (6 oz.) pkg Butterscotch morsels
1 (12 oz.) can Spanish peanuts

On stove over low heat, melt 1 (12 oz.) package chocolate semi-sweet morsels together with 1 (6 oz.) package butterscotch morsels. When melted, add 1 (12 oz.) can Spanish peanuts. Remove from heat and place by spoonful on waxed paper in circular formation. If you want them to harden more quickly, put them in the refrigerator for a half hour or so. Makes approximately 48 (1-1/2" to 2") clusters.

Evelyn Ortega, Moreno Valley Historical Society

Peanut Butter Candy

1 stick oleo
1 (18 oz.) jar peanut butter
2-1/2 c. powdered sugar, sifted
1/2 c. brown sugar
1/2 c. butter
1 c. chocolate chips

Mix first four ingredients with hands like pie dough. Place in 9x13" pan or dish. Melt butter and chocolate chips. Pour evenly over top of first mixture and refrigerate. Cut after 1/2 hour in refrigerator.

Linda McCourt, Moreno Valley Chorale

Tastes very similar to store bought peanut butter cups. Can be made with semi-sweet or milk chocolate as you prefer.

Dorothy's English Toffee

2 c. (1 lb.) sugar
2 c. (1 lb.) butter
1/4 c. water
1 c. almonds (can cut each into thirds)

Topping:
1 c. semi-sweet chocolate chips, melted
1 c. shaved almonds (toast for 45 minutes at 275 degree oven, stirring every 15 minutes. Crush or cut fine.)

Combine sugar, butter and water in 3 quart heavy saucepan. Copper bottom pans do not work, as it cooks too fast. Cook to 250 degrees and add cut almonds and continue cooking to 305-310 degrees, stirring constantly. Scorches easily.

Pour out on buttered cookie sheet (with sides). Spread flat. When brittle, turn out on board and cover one side with half the melted chocolate and half the shaved, crushed almonds; then turn back into cookie sheet. Cover other side with the balance of chocolate and almonds. When chocolate is hardened, break toffee into pieces.

Hints:

1. Melt chocolate over hot water (not hard boiling). Wipe off excess butter on toffee before spreading chocolate. Do not get any water in chocolate as it hardens it, and it cannot be remelted.

2. Test your candy thermometer to make sure it reads 212 degrees at boiling point of water. If it reads differently, compensate for difference when cooking candy. It is better to overcook than undercook, as most failures are from not cooking long enough. I use a heavy aluminum pan, as butter and sugar separate when it cooks too fast in a copper bottomed pan.

Dorothy Kelley

Dorothy makes many pounds of this each year and gives it away as gifts and donations for fund raisers, raffles, etc.

Moreno Bon Bons

2 sticks margarine
1 c. Eagle Brand condensed milk
1 tsp. vanilla extract
2 lb. powdered sugar
1 large bag Angel flake coconut
1 c. chopped pecans
1 large pkg. chocolate chips
1 bar parowax
toothpicks

Mix together in a large bowl: margarine, milk, vanilla extract, sugar, coconut, pecans. Roll into small balls and refrigerate for 2 hours or until firm. Melt in double boiler: package of chocolate chips and parowax. Dip ball with toothpick into the chocolate and place on wax paper.

Bonnie Maynard, Cultural Preservation Advisory Board

Penuchi

1 lb. pkg. Light Brown sugar
2/3 c. milk
2 Tbsp. light Karo Syrup
1 Tbsp. butter
1/2 tsp. vanilla
1/2 c. walnuts

Put sugar and milk into a pan and cook, stirring frequently, until the soft-ball stage (238 degrees). Remove from fire, add butter and let mixture cool to lukewarm. **Do not stir!** When lukewarm, add vanilla and beat until creamy. Add broken nutmeats and pour into buttered pan.

Joyce McIntosh Shockley

Sunnymead Caramels

1/2 lb. butter
2 c. sugar
1-3/4 c. white Karo syrup
1 tall can evaporated milk
1 tsp. vanilla
1 c. chopped nutmeats

Combine butter, sugar, syrup and half of the milk. Bring to a full rolling boil. Slowly add to boiling mixture the other half can of milk. Boil about 1 hour, stirring constantly. Let cool slightly, then add vanilla and nuts. Pour out into buttered cookie sheet. Let cool. Cut into squares and wrap in waxed paper.

Fern McCabe

From the Sunnymead Women's Club cookbook published in 1958.

Candied Figs

4 lbs. white figs
2 c. sugar
1 c. water

Wash and drain figs, lay on cloth to dry. Make syrup of sugar and water. Drop figs in syrup and simmer for 2 hours. Let stand in syrup for a day or two, drain, and lay on a plate to dry. Cover with sugar.
(Kadota figs are white figs.)

Rosemary Clayton

This is my Grandma Davis' recipe. She would layer these in a glass jar and would dole them out like pieces of gold.

Carrot Marmalade

4 c. prepared carrots (about 4 lb.)
2 medium size oranges
4 medium size lemons
7 c. sugar (3 lb.)
1/2 bottle Certo pectin

Grate carrots and steam until tender. Grate rind of the oranges and dice the pulp. Squeeze the juice of the lemons. Mix carrots and orange pulp and lemon juice. Measure 4 cups into a large kettle. Bring to a boil. Add sugar. Bring to a full rolling boil and boil hard for 1 minute. Remove from fire. Add pectin. Stir and skim. Put into sterile jars and seal.

Jerry Edwards

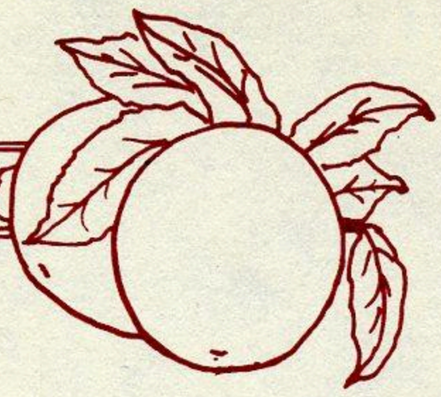
It is not bitter like regular marmalade.

Easy Strawberry Freezer Jam

2 c. mashed strawberries (about 1 qt.)
4 c. sugar
1 pkg. (1-3/4 oz.) Sure Jell
3/4 c. water

Stir strawberries and sugar together. Mix thoroughly and set aside. Stir Sure Jell and water in saucepan. Bring to boil, stirring constantly. Boil 1 minute. Stir mixtures together until sugar is completely dissolved and no longer grainy. Pour into jars. Cover and let stand overnight. Store in freezer and when opened, store in refrigerator. Makes 4 (8 oz.) jars. Hint: Measure sugar exactly.

Cookbook Committee



Moreno Orange Growers Association Marmalade

2 grapefruit
2 lemons
2 oranges
2 cups water
1/4 tsp. salt
sugar

Peel fruit. Remove most of white portion for less bitter taste. Cut peel into thin strips. Put water and peel into kettle. Boil and simmer 20 minutes. Put fruit into blender container, cover and blend to make puree. Measure puree and add equal amount of sugar. Add salt. Bring to boil and then simmer until thick and clear, about 20 minutes. Stir frequently. Pour into sterilized jars and seal.

Viola Hamner, Riverside County Centennial Committee

Historical Note: Moreno Orange Growers Association Incorporation papers were filed by W. P. Carter and C. A. Peterson on June 29, 1907. Their orange crate label shows the "Alesso" Brand, a derivative of Alessandro.

Low-Calorie Jam

1 c. fresh strawberries, peaches, apricots or plums
1/2 to 1 tsp. sugar substitute
1/2 tsp. lemon juice
1-2 tsp. unflavored gelatin
1/4 c. apple juice

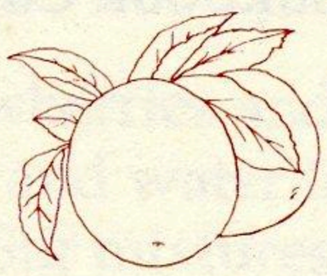
In saucepan over high heat, heat fruit, sugar substitute and lemon juice to boiling. Boil 3-4 minutes, stirring frequently. Sprinkle unflavored gelatin over apple juice; let stand 1 minute to soften gelatin slightly. Stir gelatin mixture into fruit mixture until gelatin is completely dissolved. Refrigerate until jam thickens. Makes approximately 1-1/4 cups. 5 calories per tablespoon.

Cookbook Committee

The Parent Washington Navel Orange Tree still lives and is enclosed in an ornamental iron fence at the corner of Magnolia and Arlington Avenues in nearby Riverside. The tree is California State Historical Landmark #20 and is indeed the ancestor of most of the navel orange trees grown in California and the southwest.

A plaque near the tree reads, "To honor Mrs. Eliza Tibbets and to commend her good work in planting at Riverside in 1873, the first Washington Navel Trees in California native to Bahia, Brazil; proved to be the most valuable fruit introduction yet made by the United States Department of Agriculture." The trees were sent to Mrs. Tibbets from Washington D.C.

The green buds from the parent tree were cut and bound to young seedling trees producing a sweet, seedless orange of unsurpassed flavor and color.



Beverages, Miscellaneous

Label from the Gordon McClelland Collection

Wedding Punch

frozen orange juice concentrate to make 2 qts.
1 pt. apricot juice or nectar
1-1/2 c. lemon juice, frozen or fresh
approximately 1 lb. sugar
6 large bottles of ginger ale (Canada Dry)
1-1/2 gal. sherbet (pineapple, lime or rainbow)
15 lb. block of ice
food coloring of choice

Mix the base in advance. Add ginger ale and sherbet when ready to serve. Just float the sherbet on top. Do not mix into punch as mixing will change the color of the punch. A colored piece of ice in the punch bowl will keep it cold. Serves 100.

Mary Lou Fleshman, Moreno Valley Garden Club

Percolator Punch

2 (46 oz.) cans pineapple juice, strained
1-1/2 qt. (6 cups) cranberry juice
1 c. brown sugar
1-1/2 Tbsp. whole cloves
4 sticks cinnamon, broken
1 tsp. salt
Vodka or Rum (optional)

Strain pineapple juice through cheesecloth into pitcher to keep from clogging percolator. Place pineapple juice and cranberry juice in coffee pot. Add water to reach 30-cup mark. Combine sugar, spices and salt in basket of 30-cup percolator. Plug in and run through cycle. Vodka or rum could be added to coffee pot after cycle is completed.

Audrey Bashaw

Bordeaux Mulled Wine

2 c. water
1 c. sugar
4 sticks cinnamon
4 whole cloves
2 lemons, thinly sliced
2 bottles (4/5 qt.) red Bordeaux wine

Boil water with sugar, cinnamon and cloves for 5 minutes. Add lemons. Cover and let stand for 10 minutes. Add wine and heat slowly but do not allow to boil. Strain and serve hot in a pitcher or a jug.

Mary Lou Fleshman, Moreno Valley Chapter 128, AARP

Strawberry Margaritas

1/4 c. Tequila
1/4 c. sugar
2 c. margarita mix
2 c. fresh or frozen strawberries, unsweetened
crushed ice

Put tequila, sugar, margarita mix and berries in blender. Blend, add ice and blend again. Wet edge of glass with water and dip in salt before filling with drink. (Margarita mix can be found in the liquor section of most supermarkets.)

Ben Hamner

Frosty Lime Float

1 c. chilled pineapple juice
1/3 c. lime juice
1/3 c. sugar
1 pt. lime sherbet
1 (16 oz.) chilled lemon-lime carbonated beverage

Put pineapple juice, lime juice and sugar in pitcher. Add 1/2 cup lime sherbet; stir mixture until smooth. Pour 1/2 cup juice into each of 4 glasses; add 1 scoop sherbet to each glass. Fill with lemon-lime beverage. Serves 4.

Joey Maynard, Student, Arachi Montessori Children's House

Peach Honey Float

2 c. fresh peaches, crushed
1/2 c. honey
1 qt. milk
1/2 tsp. almond extract
1 qt. vanilla or cherry ice cream

Combine fresh peaches and honey. Add half of the milk; beat or blend. Add balance of milk, extract and half of the ice cream. Beat or blend until smooth. Pour into tall glasses; top with balance of ice cream. Makes 6 servings.

Devera Dixon

Fruit Smoothie

1 (10 oz.) pkg. frozen strawberries in light syrup
2 (8 oz.) containers low fat vanilla yogurt
5 c. cold water
1 tub crystal light lemonade flavor

Combine thawed strawberries, yogurt, 1 cup water and drink mix in a blender. Blend at medium speed 1 minute and pour into a large pitcher. Stir in remaining water. Chill or serve over crushed ice. Stir before serving. Makes 8 servings.

Virginia Smith, Moreno Valley Garden Club

Raspberry Refresher

4 (10 oz.) pkg. frozen raspberries
1 (6 oz.) frozen lemonade concentrate
2 qt. ginger ale

Cook raspberries 10 minutes. Run through a sieve with a wooden spoon. Cool. Add 1 can thawed lemonade concentrate. Just before serving stir in 2 quarts of chilled ginger ale. Makes 24 servings, 1/2 cup each.

Gayle Fleshman Johnson

Sweetened Condensed Milk

1 c. instant nonfat dry milk
1/2 c. boiling water
2/3 c. sugar
3 Tbsp. melted butter

Mix in blender; store in refrigerator.

Cookbook Committee

Hot Cocoa Mix

6 c. powdered dry milk
1/2 c. powdered sugar
1 c. Nestle's Quick
1/2 c. Cremora
1 small box instant chocolate pudding
1/3 c. cocoa

Combine all ingredients. Mix well. Use 1/3 cup mix to 1 cup hot water. (For Mocha Mix, use 1/4 cup mix and 1 teaspoon instant coffee.)

Viola Hamner, Moreno Valley Historical Society

Creamy Fruit Dip

1 (8 oz.) jar cream cheese, softened
1 (7 oz.) jar marshmallow cream
bit of lemon peel for flavor

Soften cream cheese and add marshmallow cream. Beat well with a fork or use blender.

Diana Lewis, Covenant Christian Church

Dip whatever kind of fruit you like: melon, berries, apples, etc. cut in small chunks.

Hot Fudge Sauce

1/2 c. butter
4 oz. unsweetened chocolate
2-3/4 c. sugar
scant 1/2 tsp. salt
1 (13 oz.) can evaporated milk

In a double boiler, melt chocolate and butter. Gradually add sugar and salt. Mixture is very dry. Slowly add milk, stirring constantly until well mixed and smooth. Pour into a jar and cool. Store in refrigerator. Makes 4 cups. (Divide sauce into 4 small jars for more convenient reheating or gift giving.) Heat before serving. Serve over ice cream, cake or brownies.

Variation: Mix 1 teaspoon instant coffee with 1 teaspoon hot water. Add to sauce along with milk.

Julie Combs Yee

Hot Sweet Mustard

3 eggs
1 c. sugar
2/3 c. white vinegar
pinch of celery seeds
2/3 c. hot dry mustard (or two 1.12 oz. cans Colemans Dry Mustard)

Break eggs into 1 quart size batter bowl. Whip with whisk. Add remaining ingredients and whisk together. Microwave on high for 5-7 minutes, whisking after each minute. Cook until pudding consistency. Refrigerate in small jars. Serve with dinner sausage, on sandwiches or with ham.

Audrey Bashaw

An outstanding recipe. Great for gifts!

Brandied Teriyaki Marinade

1/4 c. teriyaki sauce
1 Tbsp. salad oil
1 tsp. brandy
1/2 c. pancake syrup
1/4 tsp. garlic powder or crushed garlic clove
1/2 tsp. salt
1/4 tsp. black pepper
1/8 tsp. ground cayenne pepper or crushed chili
1 Tbsp. cornstarch dissolved in 1/4 c. cold water

Mix all ingredients well with wire whip. Thoroughly coat chicken pieces and allow to marinade for at least 1 hour at room temperature. The proportions above can coat between 6-10 chickens depending upon size.

For marinating pork, add 1/2 cup pineapple juice, plus 1 tablespoon curry powder.

For marinating beef, add one fresh papaya, peeled, seeded and blenderized with 1/4 cup of red wine. Let stand overnight.

Rudolph Sun, United Citizens for Cityhood of Moreno Valley

Lime Baked Papayas

4 firm, ripe papayas
4 Tbsp. lime juice
1/2 c. melted butter
3/4 tsp. ground ginger
1/4 tsp. allspice
8 lime slices
dash cayenne

Preheat oven to 350 degrees. Cut papayas in half length-wise and scoop out seeds. Arrange papayas in a glass baking dish with 1/8" warm water in the bottom. Mix lime juice, melted butter, ginger and allspice and pour over the 8 halved (face up) papayas. Bake for 20 minutes, baste and bake another 10 minutes. Place a slice of lime at edge of each papaya half. Add a dash of cayenne and serve warm.

Louise Heil, Moreno Valley Historical Society, Moreno Valley Garden Club

This is a wonderful new treat to serve with almost anything. It is much like baked squash.

Spiced Nuts

1 c. sugar
1/4 c. boiling water
1/2 tsp. cinnamon
1/8 tsp. cream of tartar
1-1/2 c. nuts of your choice
1/2 tsp. vanilla

Combine sugar, water, cinnamon and cream of tartar. Boil until the syrup forms a firm ball when tested in cold water. Remove from fire. Add the nuts and vanilla. Stir until the nuts are coated and the syrup sugars. Turn onto a board and separate nuts immediately or they will stick together.

Mary Lou Fleshman, Moreno Valley Garden Club

Baked Caramel Corn

6 qt. popcorn
2 c. brown sugar, packed
1/2 lb. butter (margarine is not as good)
1/2 c. Karo syrup, light or dark
1 tsp. vanilla
1/2 tsp. baking soda
1 tsp. salt

Combine sugar, butter and Karo. Bring to boil and then boil 5 minutes without stirring. Remove from heat and add vanilla and baking soda. Stir until it becomes very foamy. Pour over popcorn and stir carefully until popcorn is coated. Bake at 250 degrees for 1 hour, stirring very carefully, so you won't break up the kernels of popcorn, every 15 minutes. Remove from oven and immediately stir until it cools or it will stick together.

Lois Jean Nagel, Moreno Valley Garden Club
Slight Variations: Terry Lee Butcher, Moreno Valley Cultural Preservation Advisory Board
Charlotte Banta, Moreno Valley Historical Society
Georgetta Bradley, Moreno Valley Historical Society

Terry Lee Butcher bakes her caramel corn only 30 minutes.

Facial For My Lady

2 egg whites
6 Tbsp. dry milk
juice of 2 lemons
2 Tbsp. flour

Put egg whites in blender and beat until fluffy. Mix in all other ingredients. Apply to face and neck. Let dry. Wash off with warm water, splash with cold water. Put on moisturizer. Makes 8 facials. Store in refrigerator.

Recommended by a Chinese Doctor

Glass Cleaner

1/2 c. sudsy ammonia
1 pt. common 70% isopropyl rubbing alcohol
1 tsp. liquid dishwashing detergent
water to make a gallon

Mix all ingredients. Put into glass or plastic containers. Reduce ingredients to 1/2 if desired.

Note: Chemists found that this formula worked at least as well as most commercial glass cleaners and was a lot less expensive.

Cookbook Committee

How To Preserve A Husband

Be careful in the selection; do not choose too unripe or too old. Best results obtained if he has been reared in a healthy atmosphere. Some insist on keeping him in a pickle, others prefer to keep him in hot water. Such treatment, however, makes the husband sour, hard and sometimes bitter.

Many housewives have found that even poor varieties can be rendered tender and good by a garnish of patience, the sweetening of a smile, and the flavoring of a kiss, to taste. Wrap him in a mantle of charity, place him over a warm steady fire of domestic devotion, and serve with peaches and cream.

When thus prepared, a husband will keep for years.

From a Ladies Aid Cookbook, about 1910

Scripture Cake
(Bridal Shower Game)

1 c. Judges 5:25 (butter or margarine)
1-3/4 c. Jeremiah 6:20 (sugar)
1/4 c. Proverbs 24:13 (honey)
6 Job 39:14 (eggs)
1st Kings 10:2 (spices: 1/2 tsp. cloves, 1-1/2 tsp. cinnamon, 1 tsp. allspice, 1 tsp. nutmeg)
3 tsp. Amos 4:5 (baking powder plus 1 tsp. soda)
1 tsp. Leviticus 2:13 (salt)
3-3/4 c. 1st Kings 4:22 (all-purpose flour)
1 c. Genesis 24:11 (water; can substitute buttermilk)
2 c. 1st Samuel 30:12 (raisins)
2 c. Revelations 6:13 (cut up figs)
1 c. Numbers 17:8 (chopped almonds)

Preheat oven to 300 degrees. Grease and flour a 10" tube pan or bundt pan or two 9x5x3" loaf pans. In large bowl, at medium speed, mix butter until smooth. Add sugar gradually, beating well at low speed. Blend in honey. Add eggs, beating after each addition. Add blended, dry ingredients to batter alternately with buttermilk, reserving 1/2 cup flour. Toss reserved flour with raisins, figs and almonds. Fold fruit into batter. Pour batter into pan, distribute evenly. Bake 1-1/2 hours or until a cake tester comes out clean. Let cool in pan 30 minutes, turn on to rack to finish cooling. Serve with cream cheese or whipped topping. This is a rather dry cake.

Pat Hogan, Secretary, Hartig Properties

Passed down by mother. This is a fun recipe to use for a bridal shower game. Leave off name of ingredients and give just amount and scripture reference for guests to identify.

Old Fashioned Bar Soap

1 can Lewis lye
1 qt. cold water
2-1/2 qt. melted strained grease (6 lb.)
4 Tbsp. borax powdered
1/2 pt. household ammonia (Parsons)

Choose a well ventilated area for the soap making (backyard is recommended). Recommend wearing rubber gloves when mixing the lye with the cold water. Mix the lye and water in a glass container. Let solution dissolve and set until it becomes lukewarm. Put this solution into a large granite iron or enamel vessel. While the lye water is lukewarm, stir in 2-1/2 quarts of melted, strained grease, pouring in a thin steady stream, with slow, even stirring. Add the powdered borax and ammonia. A honey-like texture forms which becomes thick in 15-20 minutes. Pour into a shallow wooden box approximately 14x17" which has been lined with brown paper sacks and then a damp white cloth large enough to come up over the sides of the box. Slowly pour the soap evenly into the box. Do not place the damp cloth over the top of the soap. To retain the heat within the soap for curing, spread an old blanket or heavy rug over the top of the box, keeping it off of the soap. Let stand 24 hours in an outdoor atmosphere then cut into bars. Place bars in a cardboard box with a loose lid. Store the box in a garage or shed area 2-4 weeks before using. The soap may be stored in a cabinet after curing out. Bacon grease may be saved or render out fat from beef, pork or suet to make your 2-1/2 quarts of melted grease.

Jewell Lewis, Moreno Valley Chapter 128, AARP

This soap recipe has been used in our family for over 75 years. It is excellent to use on athletic socks and stubborn stains.

Orange Slush

1 (6-ounce) can frozen orange juice concentrate
1 c. milk
1 c. water
1/2 c. sugar
1 tsp. vanilla
5-6 ice cubes

Blend 30 seconds in blender Makes 6 cups.

Viola Hamner

Barbecue Sauce

1 can (8-ounce) tomato sauce
1/2 c. water
1/4 c. molasses
2 Tbsp. butter, melted
2 Tbsp. vinegar
2 Tbsp. dried, minced onion
1 Tbsp. Worcestershire sauce
2 tsp. dry mustard
1 tsp. salt
1/4 tsp. pepper
1/4 tsp. chili powder

Mix all ingredients together and use as a basting sauce.

Erin Rudat

Monte Cristo Sandwich

2 eggs, slightly beaten
3/4 c. milk
slices of chicken or turkey
slices of ham
bread slices
butter
cornflake crumbs

Beat eggs slightly and add milk. Blend well.

Make sandwich filling each with chicken or turkey and add a slice of ham. Use butter rather than mayonnaise. Press together firmly. Trim crusts off and cut sandwiches in halves. Dip halves in batter. Coat with cornflake crumbs. Brown both sides in hot oil or deep fat.

If double decker sandwich is desired, fill second layer with cheese.

Cookbook Committee

Navel Oranges

All oranges can be used for juice, slicing and dicing, but only the Washington Navel orange can be divided into large attractive sections.

Healthful Oranges

Most oranges are eaten raw or juiced. It is one of the best sources of ascorbic acid (Vitamin C). The orange rind protects the vitamin from the air, and the acid in the fruit helps preserve the vitamin.

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Moreno Valley, California

Centennial Cookbook
1891-1991

Label from the Gordon McClelland Collection

The *Moreno Valley Centennial Cookbook* is a collection of 450 historically good recipes submitted by 250 contributors. You'll find many of these tried and true recipes call for six ingredients or less!

From the beginning in 1891, settlers in our valley have migrated from every state in the Union and many foreign countries. Despite everything else, recipes, like prized photographs, were never left behind. Thus you will find an intriguing and tempting array of recipes herein.

Bits of local history and some reproductions of rare citrus crate labels are tucked here and there throughout the book.

Proceeds from the sale of the *Moreno Valley Centennial Cookbook* will be used primarily for the restoration of the Old Moreno School, a city owned landmark and for other historical preservation projects.